



The Menu

FARM DINNER JULY 20TH 2026

\$65 per person / optional wine pairing \$35

FIRST COURSE

Watermelon Salad

Grilled Red Shrimp, Feta, Mint, Pita Chips

Vegetarian Option- Grilled Hearts of Palm

Suggested Pairing: Cabernet Franc, Pinot Noir & Blau Rosé 2025, Living Roots

SECOND COURSE

Seared Scallops

Locally Foraged Chanterelles, Potato Straws, Chive Butter

Vegetarian Option- Silken Tofu "Scallops"

Suggested Pairing: Stainless Steel Chardonnay 2025, Scout Vineyards

THIRD COURSE

Country Fried Steak

Green Beans, Cheddar Grit Cake, Bearnaise Foam

Vegetarian Option- Panko Crusted Zucchini

Suggested Pairing: T23 Cabernet Franc 2023, Lamoreaux Landing

FOURTH COURSE

Sweet Corn Custard Tart

Black Sesame Crust, Local Corn, Sesame Whipped Cream

Suggested Pairing: Après 2024, Late Harvest Vignoles, Billsboro Winery

-or-

Chocolate Chocolate Cake

Layers of Chocolate Cake and Chocolate Buttercream, Raspberry Sauce

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

