



FARM DINNER
OCTOBER 23RD & 24TH 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Crispy Spaghetti Squash Cake

Herb Aioli, Shaved Parmesan, Lemon Zest

Suggested Pairing – Railroad Vineyard Dry Riesling 2024, Forge Cellars

SECOND COURSE

Seared Sea Scallops

Honey Glazed Baby Carrots, Brown Butter Beurre Blanc

~ Vegetarian Option: Silken Tofu “Scallops” ~

Suggested Pairing – Chardonnay 2024, Lakewood Vineyards

THIRD COURSE

Slow Braised Pork Belly

Kohlrabi Puree, Pickled Kohlrabi, Mustard Jus

~ Vegetarian Option: Butternut Squash “Steak”~

Suggested Pairing – Good Earth Red Blend 2024, Silver Thread

FOURTH COURSE

Apple Galette

Local Apples, Salted Caramel, Vanilla Bean Ice Cream

Suggested Pairing – Vidal Ice 2024, Lamoreaux Landing Wine Cellars

-OR-

Rocher Chocolate Hazelnut Tart

Chocolate Crust, Homemade Nutella, Feuilletine, Chocolate Cremeux

Suggested Pairing – Ruby Port 2024, Fox Run Vineyards