



# The Menu

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FARM DINNER JUNE 16TH, 2025

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

## FIRST COURSE

### Whipped Feta Dip

House Made Naan Bread, Local Honey, Toasted Sunflower Seeds

*Suggested Pairing: Dry Gewürztraminer 2023, Boundary Breaks Vineyards*

## SECOND COURSE

### Seared Scallops

Potato Gnocchi, Parsley Sauce, Tobiko

Vegetarian Option- Silken Tofu "Scallops", Gnocchi, Parsley Sauce, Parsley "Caviar"

*Suggested Pairing: Stainless Steel Chardonnay 2024, Scout Vineyards*

## THIRD COURSE

### NY Strip Steak

Ever Green Farm's Swiss Chard, Red Wine Demi-Glace

Vegetarian Option- Grilled Portobello Mushroom, Swiss Chard, Mushroom Demi

*Suggested Pairing: New Suns Red 2022, Cabernet Franc, Usonia Wine*

## FOURTH COURSE

### Strawberry Cheesecake

Acute Farm's Berries, Graham Cracker Crust

-or-

### Pistachio Chocolate Feuilletine

Layers of Chocolate Cake, Crispy Pistachio, Dark Chocolate Cremieux

*Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars*

OR

Nosedive Port 2023, Barnstormer Winery

