DEAN LANE DINING

The Menu

FARM DINNER JUNE 13TH, 2025

$65 per person / optional wine pairing $35

FIRST COURSE

Caesar Salad

Romaine, House Dressing, Parmesan Tuille

Suggested Pairing: Dry Riesling #239 2022, Boundary Breaks Vineyards

SECOND COURSE

Steak Tartare

Diced Filet Mignon, Cornichons, Cured Duck Egg Jam, Gaufrette Potato

Vegetarian Option- Beet Tartare, Cornichons, Egg Jam, Gaufrette

Suggested Pairing: T23 Cabernet Franc 2022, Lamoreaux Landing Wine Cellars

THIRD COURSE

Roast Quail

Lemon Couscous, Romesco

Vegetarian Option- Roasted Silken Tofu, Couscous, Romesco

Suggested Pairing: Pinot Noir 2022, Red Tail Ridge Winery

FOURTH COURSE

Strawberry Shortcake

Acute Farm's Berries, Buttermilk Biscuit, Whipped Cream

-or-

Chocolate Peanut Butter Pretzel Tart

Layers of Pretzel Crumb, Whipped Peanut Butter, Chocolate Topping

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

OR

Nosedive Port 2023, Barnstormer Winery