



The Menu

FARM DINNER SEPTEMBER 9TH, 2024

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

FIRST COURSE

Okonomiyaki

Japanese Cabbage and Fennel Pancake, Kimchi Aioli, Crispy Pork Belly
Vegetarian Option- Japanese Cabbage and Fennel Pancake, Kimchi Aioli

Suggested Pairing: Sparkling Perry 2023, Sylvan Farm & Cidery

SECOND COURSE

Ratatouille Ravioli

Fall Vegetable Ravioli, Breaded Egg Yolk, Blistered Cherry Tomato Sauce

Suggested Pairing: T23 Unoaked Cabernet Franc 2021, Lamoreaux Landing Wine Cellars

THIRD COURSE

Grilled Halibut

Lemon and Black Garlic Spaetzle, Sweet Corn Puree

Vegetarian Option- Grilled Silken Tofu, Spaetzle, Sweet Corn Puree

Suggested Pairing: Semi Dry Riesling 2022, Barnstormer Winery

FOURTH COURSE

Sweet Potato Pie

Brulée Top, Vanilla Bean Ice Cream

-or-

Chocolate Smores Pie

Toasted Graham Crackers, Chocolate and Marshmallow Layers

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

Nosedive Port 2019, Barnstormer Winery

