



The Menu

FARM DINNER APRIL 17TH, 2026

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

FIRST COURSE

Shaved Brussels Sprout Salad

Five Spice Candied Cashews, Goat Cheese, Lemon Vinaigrette

Suggested Pairing: Grüner Veltliner 2023, Dr. Konstantin Frank Winery

SECOND COURSE

Seared Japanese Scallops

Asian Pickled Watermelon Radish, Buttered Snow Peas

Vegetarian Option- Silken Tofu "Scallops"

Suggested Pairing: Sauvignon Blanc 2024, Billsboro Winery

THIRD COURSE

Smoked Pork Loin

Twice Baked New Potatoes, Romesco

Vegetarian Option- Broccoli Rabe

Suggested Pairing: T23 Cabernet Franc 2023, Lamoreaux Landing

FOURTH COURSE

Vanilla Caramel Custard Tart

Brown Butter Biscuit, Vanilla Custard, Caramel Glaze

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

-or-

Chocolate Mandarin Orange Cake

Chocolate Almond Praline Cake, Orange Confit, Chocolate Mousse

Suggested Pairing: Port 2023, Lakewood Vineyards

