



The Menu

FARM DINNER MARCH 17TH, 2025

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

FIRST COURSE

Grilled Asparagus

Crispy Prosciutto, Preserved Lemon Aioli, Chives

Vegetarian Option - Grilled Asparagus, Beet Chips, Lemon Aioli

Suggested Pairing: Rkatsiteli 2023, Dr. Konstantin Frank Winery

SECOND COURSE

Pan Seared Scallops

Braised Leeks, Gaufrette Potato, Shallot Reduction

Vegetarian Option - Hearts of Palm, Leeks, Gaufrette

Suggested Pairing: Chardonnay 2022, Lakewood Vineyards

THIRD COURSE

Duck Thigh Confit

Cherry Demi-Glace, Israeli Couscous

Vegetarian Option- Confit Silken Tofu, Cherry Sauce, Couscous

Suggested Pairing: Pinot Noir 2022, Red Tail Ridge Winery

FOURTH COURSE

Pecan Cheesecake

Salted Caramel Sauce, Toasted Pecans

-or-

Chocolate Lava Cake

Vanilla Bean Ice Cream, Raspberry Sauce

Suggested Pairing: Nosedive Port 2023, Barnstormer Winery

