



The Menu

FARM DINNER APRIL 13TH, 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Golden Beet and Radish Salad

Local Greens, Pickled Beets, Crumbled Goat Cheese, Champagne Vinaigrette

Suggested Pairing: Grüner Veltliner 2024, Apollo's Praise

SECOND COURSE

Seared Scallops

Grilled Asparagus, Beurre Blanc, Crispy Shallots

Vegetarian Option- Fondant Potatoes

Suggested Pairing: Chardonnay 2023, Lakewood Vineyards

THIRD COURSE

Duck Confit

Honey Orange Glaze, Mirepoix Couscous

Vegetarian Option- Confit Silken Tofu

Suggested Pairing: T23 Cabernet Franc 2023, Lamoreaux Landing

FOURTH COURSE

Tiered Lemon

Shortbread, Cream Cheese, Lemon Curd, Whipped Cream

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

-or-

Chocolate Bread Pudding

House Challah Bread, Vanilla Bean Ice Cream

Suggested Pairing: Port 2023, Lakewood Vineyards

