



# The Menu

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FARM DINNER FEBRUARY 20TH, 2026

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

## FIRST COURSE

### Vietnamese Pho

Beef Bone Broth, BBQ Pork Belly, Carrots, Rice Noodles, Pickled Egg

Vegetarian Option- Vegetable Broth, Jackfruit, Carrots, Rice Noodles, Pickled Egg

*Suggested Pairing: Dry Gewürztraminer 2023, Boundary Breaks Vineyards*

## SECOND COURSE

### Roasted Halibut

Blistered Tomatoes, Roasted Garlic Herb Oil

Vegetarian Option- Roasted Silken Tofu, Blistered Tomatoes, Herb Oil

*Suggested Pairing: Blaufränkisch Rosé 2024, Barnstormer Winery*

## THIRD COURSE

### Pasta alla Papalina

House Spaghetti, Crispy Prosciutto, Parmesan, Peas

Vegetarian Option- Spaghetti, Kale, Parmesan, Peas

*Suggested Pairing: T23 Cabernet Franc 2023, Lamoreaux Landing*

## FOURTH COURSE

### Butterscotch Bourbon Lava Cake

Vanilla Bean Ice Cream

*Suggested Pairing: Port 2023, Lakewood Vineyards*

*-or-*

### Chocolate Peanut Butter Cake

Caramelized Peanut Crunch, Dark Chocolate

*Suggested Pairing: Port 2023, Lakewood Vineyards*

