



The Menu

FARM DINNER JUNE 26TH & 27TH 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Zucchini Fritters

Grilled Argentina Red Shrimp, Red Pepper Coulis, Hollandaise Foam

Vegetarian Option- Hearts of Palm

Suggested Pairing: TTYL White Blend 2024, Osmote Wine

SECOND COURSE

Spring Pea Pasta

Fresh Spaghetti, Pea Puree, Caramelized Onions, Pork Belly Lardons, Burrata

Vegetarian Option- Sweet Potato "Lardons"

Suggested Pairing: Seyval Blanc 2025, Scout Vineyards

THIRD COURSE

Grilled Filet Mignon

Wilted Greens, Guajillo Gravy

Vegetarian Option- Seared Silken Tofu

Suggested Pairing: Cabernet Franc Picardie 2024, Apollo's Praise

FOURTH COURSE

Strawberry Lemon Cake

Strawberry Sponge, Strawberry Lemon Cream, Compote

Suggested Pairing: Vidal Ice 2024, Lamoreaux Landing Wine Cellars

-or-

Chocolate Peanut Butter Lava Cake

Served Hot with Chocolate Ice Cream

Suggested Pairing: Port 2023, Lakewood Vineyards

