



# The Menu

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FARM DINNER JUNE 19TH, 2026

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

## FIRST COURSE

### Coconut Shrimp

Roasted Plantains, Sweet Thai Chili, Watercress

Vegetarian Option- Coconut Hearts of Palm

*Suggested Pairing: Traminette 2023, Fox Run Vineyards*

## SECOND COURSE

### Seared Scallops

Spring Pea Puree, Beurre Blanc, Gaufrette Potatoes

Vegetarian Option- Silken Tofu "Scallops"

*Suggested Pairing: Chardonnay 2024, Vagabond Wine Cellars*

## THIRD COURSE

### Smoked Beef Brisket

Grilled Green Beans, Lime BBQ

Vegetarian Option- Smoked Sweet Potato

*Suggested Pairing: Merlot Block 137 2021, Lamoreaux Landing Wine Cellars*

## FOURTH COURSE

### Strawberry Cheesecake

Local Berries, Graham Cracker Crust

*Suggested Pairing: Vidal Ice 2024, Lamoreaux Landing Wine Cellars*

**-or-**

### Chocolate Meringue Pie

Bittersweet Chocolate, Italian Meringue, Espresso Dust

*Suggested Pairing: Nosedive Port 2024, Barnstormer Winery*

