



The Menu

FARM DINNER AUGUST 14TH & 15TH, 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Whipped Feta Dip

Local Tomato Cucumber Salad, Focaccia

Suggested Pairing: Railroad Vineyard Dry Riesling 2024, Forge Cellars

SECOND COURSE

Seared Salmon

Artichoke Caper Ragout, Crispy Polenta

Vegetarian Option-Seared Summer Squash

Suggested Pairing: Good Earth White Blend 2025, Silver Thread

THIRD COURSE

Dry Rub Chicken Thigh

Locally Foraged Chanterelles, Pickled Green Apple, Chive Oil

Vegetarian Option- Dry Rubbed Silken Tofu

Suggested Pairing: Chardonnay 2023, Lakewood Vineyards

FOURTH COURSE

Raspberry Lemon Cheesecake

Graham Cracker Base, Raspberry Puree, Lemon Mousse

Suggested Pairing: Vidal Ice 2024, Lamoreaux Landing Wine Cellars

-or-

Chocolate Espresso Cake

Dark Chocolate, Olive Oil, Chocolate Ice Cream

Suggested Pairing: Port 2023, Lakewood Vineyards

