



The Menu

FARM DINNER JUNE 5TH & 6TH, 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Grilled Shrimp Caesar Salad

Argentina Red Shrimp, Classic Caesar, Garlic Croutons

Vegetarian Option- Grilled Hearts of Palm

Suggested Pairing: TTYL White Blend 2024, Osmote Wine

SECOND COURSE

Seared Scallops

Roasted Radishes, Ricotta Gnocchi, Chive Butter Sauce

Vegetarian Option- Silken Tofu "Scallops"

Suggested Pairing: Grüner Veltliner 2024, Apollo's Praise

THIRD COURSE

Pork Boulettes

Cajun Pork and Rice Balls- Pickle Salad, Chipotle Remoulade

Vegetarian Option- Black Bean Boulettes

Suggested Pairing: Farmer Fizz Red Piquette, Vagabond Wine Cellars

FOURTH COURSE

Orange Posset

Orange Custard, Black Sesame Cookie

Suggested Pairing: Après, Late Harvest Vignoles, Billsboro Winery

-or-

Hazelnut Chocolate Cake

Chocolate Sponge Cake, Hazelnut Praline, Ganache

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

