



The Menu

F A R M D I N N E R M A Y 1 2 T H , 2 0 2 5

\$ 6 5 p e r p e r s o n / o p t i o n a l w i n e p a i r i n g \$ 3 5

F I R S T C O U R S E

Pork Belly Lettuce Wraps

Crispy Pork Belly, Water Chestnuts, Rice Sticks

Vegetarian Option – Smoked Tofu, Water Chestnuts, Rice Sticks

Suggested Pairing: Who,Whom Orange Wine 2023, Usonia Wine

S E C O N D C O U R S E

Gambas al Ajillo

Argentina Red Shrimp, Garlic, Paprika, Sherry, Ricotta Gnocchi

Vegetarian Option- Hearts of Palm, Garlic, Paprika, Sherry, Gnocchi

Suggested Pairing: Semi Dry Riesling 2021, Lamoreaux Landing Wine Cellars

T H I R D C O U R S E

NY Strip Steak

Crispy Rosemary Polenta, Chive Butter

Vegetarian Option- Sweet Potato “Steak”, Polenta, Chive Butter

Suggested Pairing: Merlot Block 137 2022, Lamoreaux Landing Wine Cellars

F O U R T H C O U R S E

Lemon Meringue Cake

Lemon Sponge Cake, Curd, Italian Meringue

-or-

Chocolate Hazelnut Tuille

Red Wine Chocolate Mousse, Candied Hazelnuts

Suggested Pairing: Vidal Ice, Lamoreaux Landing Wine Cellars

OR

Nosedive Port 2023, Barnstormer Winery

