



The Menu

FARM DINNER MAY 9TH, 2025

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

FIRST COURSE

Tuna Tartare

Grilled Duch Oven Toast, Cornichons, Crispy Capers, Soy Cured Egg Yolk

Vegetarian Option - Beet Tartare, Toast, Cornichons, Capers, Egg Yolk

Suggested Pairing: Sparkling Riesling 2019, Lamoreaux Landing Wine Cellars

SECOND COURSE

Pan Seared Halibut

Grilled Asparagus, Beurre Blanc

Vegetarian Option - Pan Seared Silken Tofu, Asparagus, Beurre Blanc

Suggested Pairing: Gruner Veltliner 2023, Dr. Konstantin Frank Winery

THIRD COURSE

Butter Chicken

Roasted Chicken Thigh, Mild Tomato Curry, Cauliflower Puree, Toasted Farro Cake

Vegetarian Option- Roasted Carrots, Cauliflower Puree, Farro

Suggested Pairing: Pinot Noir, Gewürztraminer Co-Ferment 2022, Six Eighty Cellars

FOURTH COURSE

Beignets

Lemon Mascarpone Cream, Blueberry Compotee

-or-

Chocolate Bread Pudding

Challah Bread, Espresso, Vanilla Bean Ice Cream

Suggested Pairing: Vidal Ice, Lamoreaux Landing Wine Cellars

OR

Nosedive Port 2023, Barnstormer Winery

