



FARM DINNER

OCTOBER 26TH 2026

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

FIRST COURSE

Blackened Red Shrimp

Sweet Corn Puree, Crispy Shallots, Chive Oil

~ Vegetarian Option: Blackened Hearts of Palm ~

Suggested Pairing – Sauvignon Blanc 2025, Billsboro Winery

SECOND COURSE

Butternut Squash Raviolo

Pancetta, Parmesan Cream, Toasted Hazelnuts

~ Vegetarian Option: Silken Tofu ~

Suggested Pairing – Dry Riesling 2025, Vagabond Wine Cellars

THIRD COURSE

Seared Beef Tenderloin

Potatoes Pave, Roasted Mushrooms, Shallot Thyme Jus

~ Vegetarian Option: Crispy Polenta Cake ~

Suggested Pairing – Cabernet Franc Picardie 2025, Apollo's Praise

FOURTH COURSE

Vanilla Cardamom Custard Tart

Pate Sucree, Pastry Cream, Salted Caramel Sauce

Suggested Pairing – Riesling Vin Doux Naturel 2023, Six Eighty Cellars

-OR-

Double Baked Flourless Chocolate Cake

Dark Chocolate, Nutmeg, Crème Anglaise

Suggested Pairing – Nosedive Port 2024, Barnstormer Winery