



The Menu

FARM DINNER JUNE 9TH, 2025

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

FIRST COURSE

Coconut Shrimp

Roasted Plantains, Sweet Thai Chili, Watercress

Vegetarian Option- Coconut Hearts of Palm

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

SECOND COURSE

Whole Grain Mustard Chicken

Blistered Cherry Tomatoes, Feta Vinaigrette

Vegetarian Option- Marinated Silken Tofu, Blistered Tomatoes, Feta Vinaigrette

Suggested Pairing: Cabernet Franc Rosé 2023, Living Roots

THIRD COURSE

Seared Petit Filet Mignon

Roasted Garlic Mashed Potatoes, Chimichurri

Vegetarian Option- Falafel, Mashed Potatoes, Chimichurri

Suggested Pairing: Cabernet Franc Nutt Road Vineyard 2023, Apollo's Praise

FOURTH COURSE

Hazelnut Flan Parisien

Salted Caramel Custard, Toasted Hazelnut

-or-

Strawberry Elderflower Cake

Strawberry Confit, Chantilly Cream, Sponge Cake

Suggested Pairing: Nosedive Port 2023, Barnstormer Winery

OR

Après, Late Harvest Vignoles, Billsboro Winery

