



The Menu

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

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

F I R S T C O U R S E

Fall Greens

Shaved Fennel, Dried Cherries, Goat Cheese, Maple Vinaigrette

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

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

Bay Scallops Scampi

Roasted Garlic, White Wine, House Spaghetti

Vegetarian Option- Silken Tofu, Roasted Garlic, White Wine, Spaghetti

Suggested Pairing: Dry Riesling #239 2023, Boundary Breaks Vineyards

T H I R D C O U R S E

Grilled Strip Steak

Hashbrown, Red Wine Demi, Watercress

Vegetarian Option-Roasted Cauliflower, Hashbrown, Veggie Glace, Watercress

Suggested Pairing: New Suns Red 2022, Cabernet Franc, Usonia Wine

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

Mille Feuille

Flaky Layered Pastry, Pastry Cream, Vanilla Icing

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

-or-

Pistachio Chocolate Feuilletine

Layers of Chocolate Cake, Crispy Pistachio, Dark Chocolate Cremieux

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

