



The Menu

F A R M D I N N E R A U G U S T 2 5 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

Five Spice Ahi Tuna

Mustard Vinaigrette, Watercress Salad

Vegetarian Option- Five Spice Silken Tofu, Mustard Vin, Watercress

Suggested Pairing: Cabernet Franc & Pinot Noir Rosé 2024, Living Roots

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

Oolong Halibut

Tea Marinated Halibut, Wilted Spinach, Ginger Soy

Vegetarian Option- Oolong Marinated Sweet Potato, Spinach, Ginger Soy

Suggested Pairing: Pinot Blanc 2024, Scout Vineyards

T H I R D C O U R S E

Mediterranean NY Strip

Lemon Jasmine Rice, Hummus, Tzatziki

Vegetarian Option- Marinated Portobello Mushroom, Rice, Hummus, Tzatziki

Suggested Pairing: Apero Dechaunac 2023, Osmote Wine

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

Blueberry Rhubarb Cobbler

Local Blueberries and Rhubarb, Biscuit Topping, Vanilla Bean Ice Cream

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

-or-

Espresso Martini Pie

Chocolate Cookie Crust, Kahlua Crème, Whipped Cream

Suggested Pairing: Nosedive Port 2023, Barnstormer Winery

