



# The Menu

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FARM DINNER APRIL 27TH, 2026  
\$65 per person / optional wine pairing \$35

## FIRST COURSE

Edamame Dumplings

Curried Napa Cabbage Slaw, Sweet Thai Chili

*Suggested Pairing: Dry Gewürztraminer 2023, Boundary Breaks Vineyards*

## SECOND COURSE

Seared Scallops

Basil Pesto Gnocchi, Parmesan Cream Sauce

Vegetarian Option- Silken Tofu "Scallops"

*Suggested Pairing: Stainless Steel Chardonnay 2024, Scout Vineyards*

## THIRD COURSE

Beef Tenderloin

Roasted Leeks and Fennel, Fennel Frond Compound Butter, Caramelized Onion Jus

Vegetarian Option- Sweet Potato

*Suggested Pairing: Cabernet Franc 2024, Vagabond Wine Cellars*

## FOURTH COURSE

Raspberry Lychee Cake

White Chocolate Rocher Glaze, Hazelnuts, Crème Anglaise

*Suggested Pairing: Après, Late Harvest Vignoles, Billsboro Winery*

-or-

*Chocolate Basque Cheesecake*

Creamy Chocolate Cheesecake, Brandy Whipped Cream

*Suggested Pairing: Nosedive Port 2024, Barnstormer Winery*

