



The Menu

FARM DINNER FEBRUARY 3RD, 2025
\$65 per person / optional wine pairing \$35

FIRST COURSE

Potato and Leek Soup

Grilled Focaccia Crouton, Crème Fraiche

Suggested Pairing: Stainless Steel Chardonnay 2023, Scout Vineyards

SECOND COURSE

Sea Scallops

Pickled Cucumber Salad, Verjus du Perigord

Vegetarian Option – Fondant Potato, Cucumber, Verjus

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

THIRD COURSE

Tagliatelle Bolognese

Dean Farm's Pork Ragu, Thyme, Oregano

Vegetarian Option- Red Lentil Bolognese, Tagliatelle, Herbs

T23 Unoaked Cabernet Franc 2022, Lamoreaux Landing Wine Cellars

FOURTH COURSE

Poached Pear

Cinnamon, Red Wine, Mascarpone

-or-

Chocolate Bread Pudding

Challah Bread, Espresso, Vanilla Bean Ice Cream

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars OR

Nosedive Port 2023, Barnstormer Winery

