



The Menu

FARM DINNER JUNE 22ND, 2026

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

FIRST COURSE

Local Green Salad

Shrimp and Bay Scallop Ceviche, Pickled Onions, Corn Tortillas, Lime Vinaigrette

Vegetarian Option- Red Radish "Ceviche"

Suggested Pairing: Sparkling Riesling 2021, Lamoreaux Landing

SECOND COURSE

Korean Pork Belly

Seared BBQ Pork Belly, Napa Cabbage Slaw, Scallions

Vegetarian Option- Korean Sweet Potato

Suggested Pairing: Cabernet Franc 2024, Vagabond Wine Cellars

THIRD COURSE

Duck Confit

Slow Roasted Duck Leg/Thigh, Gingered Carrot Puree, Duck Jus

Vegetarian Option- Confit Silken Tofu

Suggested Pairing: Four Track Demo Red Blend 2024, Barry Family Cellars

FOURTH COURSE

Strawberry Rhubarb Crisp

Local Strawberries, Rhubarb, Oats, Strawberry Ice Cream

Suggested Pairing: Vidal Ice 2024, Lamoreaux Landing Wine Cellars

-or-

Whipped Caramel Chocolate Cake

Salted Caramel, Chocolate Ganache

Suggested Pairing: Port 2023, Lakewood Vineyards

