



The Menu

F A R M D I N N E R J U L Y 2 4 T H 2 0 2 6

\$ 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

Caprese Salad

Heirloom Tomatoes, Burrata, Basil Pesto, Grilled Focaccia

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

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

Seared Scallops

Asian Pickled Zucchini, Spiced Cashews, Red Pepper Coulis

Vegetarian Option- Silken Tofu "Scallops"

Suggested Pairing: Rkatsiteli 2025, Dr. Konstantin Frank Winery

T H I R D C O U R S E

Grilled NY Strip

Sweet Corn Risotto, Demi-Glace

Vegetarian Option- Grilled Portobello

Suggested Pairing: T23 Cabernet Franc 2023, Lamoreaux Landing

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

Citrus Carrot Cake

Brown Butter Carrot Cake, Orange Confit, Lime Cream Cheese Namelaka

Suggested Pairing: Après 2024, Late Harvest Vignoles, Billsboro Winery

-or-

Double Chocolate Mousse Torte

Chocolate Cake, Chocolate Mousse, Whip Cream, Raspberry Sauce

Suggested Pairing: Port 2023, Lakewood Vineyards

