



FARM DINNER

SEPTEMBER 7TH 2026

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

FIRST COURSE

Gazpacho

Tomato, Cucumber, Grilled Zucchini, Focaccia

Suggested Pairing – Cabernet Franc, Pinot Noir & Blau Rosé 2025, Living Roots

SECOND COURSE

Seared Scallops

Roasted Tomatillo and Corn Salsa, Mole

~ Vegetarian Option: Silken Tofu “Scallops” ~

Suggested Pairing – Traminette 2023, Fox Run Vineyards

THIRD COURSE

Grilled Pork Tenderloin

Herbed Quinoa, Cherry Demi-Glace

~ Vegetarian Option: Roasted Sweet Potato ~

Suggested Pairing – Good Earth Red Blend 2024, Silver Thread

FOURTH COURSE

Pistachio Tiramisu

Coffee and Amaretto Lady Fingers, White Chocolate

Suggested Pairing – Port 2023, Lakewood Vineyards

-OR-

Chocolate S'mores Pie

Toasted Graham Crackers, Chocolate, Caramel, Marshmallow

Suggested Pairing – Port 2023, Lakewood Vineyards