



The Menu

Farm dinner December 1st, 2025

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

FIRST COURSE

Orange Fennel Salad

Burrata, Green Olives, Capers, Red Onions

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

SECOND COURSE

Roasted Halibut

Mirepoix Couscous, Carrot Curry Broth

Vegetarian Option- Roasted Sweet Potato, Couscous, Carrot Curry Broth

Suggested Pairing: Sangiovese Rosé 2024, Barnstormer Winery

THIRD COURSE

Grilled NY Strip

Potato Pancake, Chimichurri

Vegetarian Option- Roasted Cauliflower Steak, Latkes, Chimichurri

Suggested Pairing: T23 Cabernet Franc 2022, Lamoreaux Landing Wine Cellars

FOURTH COURSE

Lemon Crepe Cake

Vanilla Crepes, Lemon Curd, Cremeux

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

-or-

Chocolate Miso Tart

Black Sesame, Chocolate Graham Cracker, Sesame Whipped Cream

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

