



The Menu

F A R M D I N N E R M A R C H 2 7 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

Naan Bread

House made flatbread, Whipped Goat Cheese, Apple Chutney, Bacon Jam

Vegetarian Option- Sweet Potato Jam

Suggested Pairing: Sauvignon Blanc 2024, Billsboro Winery

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

Tea Marinated Halibut

Sweet Ginger Soy, Wilted Greens, Crispy Shallots

Vegetarian Option- Tea Marinated Silken Tofu

Suggested Pairing: Semi Dry Riesling 2021, Lamoreaux Landing

T H I R D C O U R S E

Seared NY Strip

Whipped Potatoes, Red Wine Demi, Parsnip Chips

Vegetarian Option- Stir Fried Seitan

Suggested Pairing: New Suns Red 2022, Cabernet Franc, Usonia Wine

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

Lemon, Lime and Passion Fruit Pie

Crispy Pastry, Smooth Curd Filling, Fluffy Meringue Top

Suggested Pairing: Après, Late Harvest Vignoles, Billsboro Winery

-or-

Mocha Cake

Dark Chocolate Whipped Ganache, Espresso Caramel Chocolate Crèmeux, Coffee Chantilly

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

