FARM DINNER

NOVEMBER 9TH 2026

$65 per person / optional wine pairing $35

FIRST COURSE

Crispy Salt Potatoes

Toasted Almond Romesco, Watercress, Sherry Vinaigrette

~ Vegetarian Option: Blackened Hearts of Palm ~

Suggested Pairing – Semi Dry Riesling 2024, Lamoreaux Landing

SECOND COURSE

Oven Roasted Halibut

Butternut Gnocchi, Brown Butter Sage Sauce

~ Vegetarian Option: Silken Tofu ~

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

THIRD COURSE

Seared Duck Breast

Braised Red Cabbage, Roasted Parsnip, Port Wine Jus

~ Vegetarian Option: Celeriac "Steak"~

Suggested Pairing – Marquette 2024 'Purple Rain', Osmote Wine

FOURTH COURSE

Salted And Burnt Honey Pie

Pastry Shell, Honey Custard, Vanilla Bean Ice Cream

Suggested Pairing – Vidal Ice 2024, Lamoreaux Landing Wine Cellars

-OR-

Tiramisu Cheesecake

Chocolate Biscuit Base, Lady Fingers, Coffee Liquor

Suggested Pairing – Nosedive Port 2024, Barnstormer Winery