



The Menu

F A R M D I N N E R S E P T E M B E R 3 0 T H , 2 0 2 4
\$ 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

Local Plum Tomatoes, Breaded Mozzarella, Crispy Prosciutto, Basil Oil

Vegetarian Option- Pickled Beet Caprese Salad

Suggested Pairing: Dry Riesling #239 2022, Boundary Breaks Vineyards

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

Shrimp Scampi

Argentina Red Shrimp, House Fettuccini, Roasted Garlic

Vegetarian Option- Hearts of Palm Scampi

Suggested Pairing: Chardonnay 2022, Lakewood Vineyards

T H I R D C O U R S E

Thick Cut Pork Chop

Smoked Pork Chop, Apple Cranberry Chutney, Roasted Fingerling Potatoes

Vegetarian Option- Smoked Silken Tofu, Chutney, Fingerlings

Suggested Pairing: Maréchal Foch Nouveau 2023, Scout Vineyards

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

Amaretto Cheesecake

Orange Zest, Whipped Cream Almond
Graham Cracker Crust, Chocolate Chips

-or-

Chocolate Peanut Butter Pretzel Tart

Layers of Pretzel Crumb, Whipped Peanut Butter, Chocolate Topping

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars OR

Nosedive Port 2019, Barnstormer Winery

