



FARM DINNER

OCTOBER 5TH 2026

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

FIRST COURSE

Butternut Squash Bisque

Crème Fraiche, Chive Oil

Suggested Pairing – Chardonnay 2024, Lakewood Vineyards

SECOND COURSE

Honey Shrimp Lettuce Wraps

Sweet and Tangy Shrimp, Water Chestnuts, Rice Sticks

~ Vegetarian Option: Hearts of Palm Lettuce Wraps ~

Suggested Pairing – Traminette 2023, Fox Run Vineyards

THIRD COURSE

Roast Quail

Herb Quinoa, Cherry Jus

~ Vegetarian Option: Roasted Silken Tofu ~

Suggested Pairing – Railroad Vineyard Cabernet Franc 2024, Forge Cellars

FOURTH COURSE

Opera Cake

Joconde Sponge, Espresso Buttercream, Chocolate Ganache

Suggested Pairing – Nosedive Port 2024, Barnstormer Winery

-OR-

Pumpkin Sticky Toffee Pudding

Local Pumpkin, Butterscotch Sauce, Vanilla Bean Ice Cream

Suggested Pairing – Pommeau, Sylvan Farm & Cider