



The Menu

FARM DINNER APRIL 20TH, 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Grilled Asparagus

Poached Duck Egg, Tarragon Vinaigrette, Gaufrette Potato Chip

Suggested Pairing: Albariño 2023, Billsboro Winery

SECOND COURSE

Shrimp and Grits

Argentina Red Shrimp, Lobster Cream, Hominy Grits, Scallion Salad

Vegetarian Option- Hearts of Palm

Suggested Pairing: Reserve Chardonnay 2022, Fox Run Vineyards

THIRD COURSE

Caramelized Onion and Fennel Sausage

Dean Farm's Pork, Whole Grain Mustard Cream, Watercress

Vegetarian Option- Chickpea Falafel

Suggested Pairing: T23 Cabernet Franc 2023, Lamoreaux Landing

FOURTH COURSE

Honey Lemon Almond Cake

Almond Sponge Cake, Confit Lemon, Whipped Ganache

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

-or-

Chocolate Lava Cake

Chocolate Ice Cream, Raspberry Sauce

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

