



FARM DINNER

OCTOBER 2ND & 3RD 2026

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

FIRST COURSE

Sweet Corn Cake

Grilled Red Shrimp, Cucumber Ribbons, Basil Pesto

~ Vegetarian Option: Hearts of Palm ~

Suggested Pairing – Grüner Veltliner 2025, Dr. Konstantin Frank Winery

SECOND COURSE

Oven Roasted Halibut

Patty Pan Squash, Braised Fennel, Lemon Caper Beurre Blanc

~ Vegetarian Option: Silken Tofu ~

Suggested Pairing – Stainless Steel Chardonnay 2025, Scout Vineyards

THIRD COURSE

Beef Tenderloin

Roasted New Potatoes, Herb Butter, Red Wine Demi, Watercress

~ Vegetarian Option: Roasted Pink Salad Turnips, Romesco ~

Suggested Pairing – T23 Cabernet Franc 2023, Lamoreaux Landing

FOURTH COURSE

Brown Butter Hazelnut Apple Tart

Local Apples, Frangipane Filling, Vanilla Ice Cream

Suggested Pairing – Pommeau, Sylvan Farm & Cider

-OR-

Boston Cream Pie

Pastry Cream, Grand Marnier, Chocolate Glaze

Suggested Pairing – Port 2023, Lakewood Vineyards