



FARM DINNER
SEPTEMBER 4TH & 5TH 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Patty Pan Squash Carpaccio

Crab Panzanella, Bell Pepper Coulis

~ Vegetarian Option: Cauliflower Panzanella ~

Suggested Pairing – Reserve Sauvignon Blanc 2024, Bravery Winery

SECOND COURSE

Shrimp and Corn Beignets

Red Shrimp and Sweet Corn, Maple Chipotle Remoulade, Lime Crema

~ Vegetarian Option: Hearts of Palm and Sweet Corn Beignets ~

Suggested Pairing – Semi Dry Riesling 2024, Lamoreaux Landing

THIRD COURSE

Strip Steak Au Poivre

Grilled NY Strip, Black Pepper Sauce, Green Beans

~ Vegetarian Option: Silken Tofu Au Poivre ~

Suggested Pairing – Reserve Cabernet Franc 2024, Boundary Breaks Vineyards

FOURTH COURSE

Vanilla Tart

Toasted Almond and Vanilla Frangipane, Salted Caramel

Suggested Pairing – Vidal Ice 2024, Lamoreaux Landing Wine Cellars

-OR-

Raspberry Red Velvet Cake

Cream Cheese Whipped Ganache, Red Velvet Sponge, Raspberry Glaze

Suggested Pairing – Port 2023, Lakewood Vineyards