



The Menu

F A R M D I N N E R M A R C H 2 0 T H , 2 0 2 6

\$ 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

Gazpacho

Chilled Tomato, Roasted Red Pepper Soup- Grilled Red Shrimp, Cucumber

Vegetarian Option- Roasted Hearts of Palm

Suggested Pairing: Cabernet Franc, Pinot Noir & Blau Rosé 2025, Living Roots

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

Seared Swordfish

Yuzu Miso Broth, Carrot Puree, Crispy Grit Cake, Gremolata

Vegetarian Option- Seared Silken Tofu

Suggested Pairing: Who, Whom 2023 Orange Wine, Usonia Wine

T H I R D C O U R S E

Beef Short Rib Vindaloo

Braised Short Rib, Red Curry Stew, Pommes Anna

Vegetarian Option-Jackfruit Vindaloo

Suggested Pairing: Blaufränkisch 2023, Vagabond Wine Cellars

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

Rice Pudding Brulée Tart

Bananas Foster Sauce, Candied Pecans

Suggested Pairing: Pommeau, Sylvan Farm & Cidery

-or-

Chocolate Cardamom Cake

Roasted Pears, Chocolate Sauce

Suggested Pairing: Port 2023, Lakewood Vineyards

