



The Menu

FARM DINNER DECEMBER 2ND, 2024
\$65 per person / optional wine pairing \$35

FIRST COURSE

Burrata and Butternut

Roasted Squash, Burrata, Crispy Prosciutto, Focaccia

Suggested Pairing: Stainless Steel Chardonnay 2023, Scout Vineyards

SECOND COURSE

Pork Schnitzel

Breaded Pork Loin, Risotto of Pear, Walnuts, and Blue Cheese

Vegetarian Option - Golden Beets, Risotto

Suggested Pairing: Gruner Veltliner 2023, Dr. Konstantin Frank Winery

THIRD COURSE

Seared NY Strip Steak

Miso Seared Cabbage, Tahini, Asian Caramel

Vegetarian Option- Silken Tofu, Miso Cabbage, Tahini, Asian Caramel

Suggested Pairing: Merlot Block 137 2022, Lamoreaux Landing Wine Cellars

FOURTH COURSE

Lemon Confit Tart

Almond Pastry, Confit Lemon, Chantilly Cream

-or-

Chocolate Cardamom Cake

Roasted Pears, Chocolate Sauce

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars OR

Nosedive Port 2023, Barnstormer Winery

