



The Menu

F A R M D I N N E R M A R C H 6 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

Potato Leek Soup

Pork Lardons, Garlic Croutons, Herb Oil

Vegetarian Option- Sweet Potato “lardons”, Croutons, Herb Oil

Suggested Pairing: Chardonnay 2023, Lakewood Vineyards

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

Five Spice Ahi Tuna

Tomato Cucumber Ceviche, Wasabi Cream, Wonton Crisps

Vegetarian Option- Five Spice Silken Tofu, Ceviche, Wasabi, Wonton

Suggested Pairing: Traminette 2023, Fox Run Vineyards

T H I R D C O U R S E

Mediterranean Steak Tips

Whole Grain Mustard, Hummus, Lemon Couscous

Vegetarian Option- Mediterranean Mushrooms, Hummus, Couscous

Suggested Pairing: New Suns Red 2022, Cabernet Franc, Usonia Wine

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

Lemon Crepe Cake

Vanilla Crepes, Lemon Curd, Cremeux

Suggested Pairing: Après, Late Harvest Vignoles, Billsboro Winery

-or-

Chocolate Peanut Butter Pie

Salted Pretzel Crust, Chocolate Sauce

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

