



# The Menu

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F A R M   D I N N E R   D E C E M B E R   1 2 T H ,   2 0 2 5

\$ 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

### Stretched Shrimp Dumplings

Pulled Dumplings, Black Garlic Chili Crisp, Scallions, Watercress

Vegetarian Option- Stretched Vegetable Dumplings, Chili Crisp, Watercress

*Suggested Pairing: Dry Gewürztraminer 2023, Boundary Breaks Vineyards*

## S E C O N D   C O U R S E

### Seared Scallops

Braised Leeks, Potato Straws, Beurre Blanc

Vegetarian Option- Silken Tofu “Scallops”, Leeks, Potato Straws, Beurre Blanc

*Suggested Pairing: Chardonnay 2024, Apollo’s Praise*

## T H I R D   C O U R S E

### Pork Schnitzel

Breaded Pork Loin, Shaved Brussels Sprouts, Roasted Red Pepper Coulis

Vegetarian Option- Panko Crusted Zucchini, Shaved Brussels, Red Pepper Coulis

*Suggested Pairing: Grüner Veltliner 2023, Dr. Konstantin Frank Winery*

## F O U R T H   C O U R S E

### Butter Rum Bread Pudding

Spiced Custard, Cinnamon Ice Cream

*Suggested Pairing: Après, Late Harvest Vignoles, Billsboro Winery*

**-or-**

### Peppermint Cream Pie

*Flaky Crust, Peppermint Cheesecake, Chocolate Cremeux*

*Suggested Pairing: Nosedive Port 2024, Barnstormer Winery*

