



The Menu

F A R M D I N N E R F E B R U A R Y 2 7 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

Sweet Potato Tomato Soup

Smoked Paprika, Toasted Pepitas, Roasted Garlic

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

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

Sea Scallops

Granny Smith Apple Risotto, Rosemary Oil, Parmesan

Vegetarian Option- Silken Tofu “Scallops”, Risotto, Rosemary, Parm

Suggested Pairing: Dry Riesling #239 2023, Boundary Breaks Vineyards

T H I R D C O U R S E

Pork Schnitzel

Thinly Breaded Pork Loin, Black Bean Puree, Romesco, Watercress

Vegetarian Option- Zucchini “Schnitzel”, Black Bean, Romesco, Watercress

Suggested Pairing: Blaufränkisch 2023, Vagabond Wine Cellars

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

Lemon Meringue Tart

Pate Sucrée, Lemon Curd, Italian Meringue

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

-or-

Chocolate Miso Tart

Black Sesame, Chocolate Graham Cracker, Sesame Whipped Cream

Suggested Pairing: Port 2023, Lakewood Vineyards

