



The Menu

FARM DINNER DECEMBER 16TH, 2024
\$65 per person / optional wine pairing \$35

FIRST COURSE

Salt and Pepper Calamari

Oven Dried Tomato and Artichoke Ragout- Caper Aioli

Vegetarian Option – Silken Tofu Meatballs, Ragout, Aioli

Suggested Pairing: Dry Gewürztraminer 2023, Boundary Breaks Vineyards

SECOND COURSE

Fresh Spaghetti

Crispy Pork Belly, Golden Beets, Brussels Sprouts, Brown Butter and Sage

Vegetarian Option – Beets, Brussels, Brown Butter and Sage

Suggested Pairing: Stainless Steel Chardonnay 2023, Scout Vineyards

THIRD COURSE

Beef Short Rib Barbacoa

Curtido, House Hot Sauce, Cilantro

Vegetarian Option- Carrot Fritter, Curtido, Hot Sauce, Cilantro

Suggested Pairing: Cabernet Franc Nutt Road Vineyard 2023, Apollo's Praise

FOURTH COURSE

Baklava Cheesecake

Candied Pistachio, Caramel Sauce

-or-

Chocolate Lava Cake

Orange Zest Crème Anglaise, Vanilla Bean Ice Cream

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

Nosedive Port 2023, Barnstormer Winery

