



# The Menu

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## F I R S T   C O U R S E

### Cajun Seared Scallops

Sauteed Asparagus, Grits, Saffron Beurre Blanc

Vegetarian Option – Silken Tofu “Scallops”, Asparagus, Grits

*Suggested Pairing: Chardonnay 2022, Lakewood Vineyards*

## S E C O N D   C O U R S E

### Pork Belly Cacio e Pepe

House Spaghetti, Cured Egg Yolk, Crispy Pork Belly

Vegetarian Option – Spaghetti, Cured Egg Yolk, Crispy Beets

*Suggested Pairing: Dry Riesling #239 2022, Boundary Breaks Vineyards*

## T H I R D   C O U R S E

### Grilled Strip Steak

Sweet Toast, Guajillo Gravy, Chive Oil

Vegetarian Option- Grilled Portobello Mushroom, Guajillo Gravy

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

## F O U R T H   C O U R S E

### Raspberry Lychee Cake

White Chocolate Rocher Glaze, Hazelnuts, Crème Anglaise

-or-

### Chocolate Espresso Mousse Cake

Dark Chocolate Cremeux, Espresso Mousse

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

*Nosedive Port 2023, Barnstormer Winery*

