



the farmhouse

Tasting menu

Amuse Bouche

Salmon Tartar

Ondarre Cava, Brut

Second Course

Spicy Crabcakes, fennel-apple

Nera La Novella Nebbiolo

Third Course

Root Vegetable Tart, delicata squash

Terre Dora Falanghina

Fourth Course

Nantucket Sea Scallops, chanterelles

Cortijillo Tempranillo

Fifth Course

Rib Eye, Robuchon potatoes

Banshee Pinot Noir

Intermezzo

Mint sorbet

Seventh Course

Goat cheesecake, graham crumble

Moscato D'Asti