



## **Farm to Table Wine Dinner**

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### *1st Course*

#### **Stropharia Farms Mushrooms**

*Medley of one dozen different local grown gourmet mushrooms  
with fresh grated black truffle*

***Zardetto Prosecco Brut Organic***

### *2nd Course*

#### **Calusa Farms Microgreens Salad with Stellar Farms Quail**

*Whole fried quail with a mix of twenty types of local grown  
antioxidant micro sprouts, citrus poppyseed dressing*

***Pievalta Verdicchio Castelli di Jesi 2018***

### *3rd Course*

#### **Farmer Mike's Harvest with Jones Farms Rabbit**

*Fresh harvested vegetables including six different varieties of beets  
with sliced rabbit duxelle and stewed rabbit hasenpfeffer*

***Valle Reale Montepulciano d'Abruzzo Popeli 2015***

### *4th Course*

#### **Revier Cattle Co. Steak & La Belle Farms Foie Gras**

*10oz ribeye, seared foie gras & shallot,  
mashed caulilini, fried okra strings*

***Collemassari Poggio Lombrone 2013***

### *5th Course*

#### **East Fork Farms Sapodilla Cobbler with Barefoot Farms Honey**

*Homemade fresh local sapodilla cobbler with  
vanilla bean ice cream and local honey*

***Di Majo Norante Apiane Passito 2013***