

Farm + Vine Dinner

Featuring Chef Kathryn Caine, produce from Hocus Pocus Farm

and wines from Talisman Winery

September 10, 2020



Amuse Bouche

Toasted Brioche, Chilled Lobster, Brown Butter, Chervil

First Course

Baby Romaine Salad

Roasted Jimmy Nardello Peppers, Shaved Pecorino Romano, Crispy Quinoa,

Meyer Lemon Vinaigrette

Second Course

Seared Pork Loin

Braised Tokyo Turnip, Stone Fruit Compote, Kale & Sunflower Pesto, Talisman Beurre Rouge

Dessert

Toasted Coconut Tartlet

Passion Fruit Coulis, White Chocolate Crumble, Sweet Basil

\$135 per person (*plus tax & gratuity*)