



**FEBRUARY PRIX FIXE DINNER at 12  
FARMS  
(3 Courses, \$30 per person)**

**First Course (Choice of one)**

Winter Greens Salad - Radicchio, escarole, endive with salsify, carrot, lemon honey ginger vinaigrette

Cheese and Charcuterie – selection of local cheeses, raisin bread and fruit compote and cured meats

Steamed Mussels - with a choice of white wine herb or a tomato broth served with grilled bread

**Second Course (Choice of one)**

Coq au Vin – served with seasonal vegetables and roasted potatoes

Roasted root vegetables – served with locally grown farro, and local yogurt and spiced pecans

Hand made in house Papparadelle – served with a Bolognese sauce.

**Third Course**

Choice of Chef's Selection, it changes daily