

# August 14 2025

## Farm to Table

### First Course

Savory Warm Tomato Tart with Local Chevre and Fresh Herbs  
cask-aged balsamic vinegar

Amish Corn Fritters with Lancaster County Maple Syrup

Gazpacho Salad with Rosemary-Black Olive Croutons  
white wine vinaigrette

### Second Course

Vegan Stack of Roasted Summer Eggplant, Beefsteak Tomatoes, Green and Yellow Zucchini  
corn-cashew crema, basil pesto

Pan-Sautéed Jersey Flounder with New Potato Salad  
white corn on the cob, sweet and sour tomatoes

Dundore and Heister Chopped Sirloin with House Made Steak Sauce  
rosemary roasted new potatoes, blistered grape tomatoes

### Desserts

Deep Dish Red Haven Peach Pie  
with House Churned Lavender Ice Cream

Bittersweet Chocolate Beet Cake with Aunt Em's Cooked White Icing  
and Pomegranate Molasses

Lemon Blueberry Semi Freddo with Pistachios

**\$48 per person, exclusive of alcohol**  
**focaccia for a nominal charge**  
**\$16 local wine pairing**