

The Notebook Valentines 2024

BAGUETTE 5.5 (v)

With Citrus & Herb Butter

FAMOUS GARLIC FRIES 10.95 (v)

Parmesan, Garlic, Herbs, Chili Flakes,

Lemon Zest, Turmeric Aioli

FARMHOUSE FRIES 9.95 (vg)

Salt & Black Pepper, Tailgate Chipotle Ketchup

CARMELIZED BRUSSEL SPROUTS 12.5 (v)

Maytag Blue Cheese, Toasted Almonds, Red Pepper Coulis.

Add Bacon 4

ROASTED BEET HUMMUS 9.95 (vg)

Mediterranean Pita Chips, Herbed Extra Virgin Olive Oil,

Chili Flakes / Add Veggies 4

CINQUE TERRE STYLE FRIED CALAMARI 15

Pepperoncini's, Roasted Red Pepper Coulis,

Turmeric Aioli, Lemon

1/2 DOZEN PRAWN PLATE 16

Served with Sun Dried Tomato Cocktail Sauce

BAJA PENINSULA MUSSLES 20 (gf)

Chorizo, Pozole, White Beans, Tomatoes, Chipotle,

Annatto, White Wine, Baguette



Prefixed Three Course Meal.

\$68 Per Person.

20% Service Charge Added To All Checks

AMUSE BOUCHE

Drunk in Love Fig Compote, Whipped Capriole Goat Cheese, Biscuit Biscotti, Apricot Balsamic Reduction

Figs were a favorite of the roman god Dionysus, a god of wine, revelry, and desire

STARTERS

Select One

WILD RICE & QUINOA SALAD

Wild Rice, Quinoa, Dried Cherries, Manchego, Pecans, Extra Virgin Olive Oil

LOVERS SALAD (vg, gf)

Baby Greens, Cherry Tomatoes, Red Onions, Strawberry Vinaigrette

LOVE APPLE BISQUE (v)

Tomato, Cream, Basil Parmesan Mouse

Tomatoes were once called "love apples" and their ripe redness is like your first blush

"CREAM" OF SUNCHOKE (vg, gf)

Potatoes, Thyme, Coconut Milk, Kale Chips, Walnuts, Dried Pears



MAINS

Select One

WINTER SALAD (v,gf)

Kale, Butternut Squash, Granny Smith Apples, Aged White Cheddar Cheese Curds,

Dried Cranberries, Spiced Pepitas, Hard Working Mustard Vinaigrette

Add Salmon / Add Chicken / Add Steak 4

BANGLADESHI GREEN TOMATO & OKRA TOFU TIKKA MASALA (vg)

Seasonal Vegetables, Toasted Cumin Scented- Basmati Rice, Mint Chutney

PENNE AL FORNO (v)

Local Wild Mushrooms, Winter Greens, Garlic Mushroom Cream

Add Salmon / Add Chicken / Add Steak 4

CARAWAY ROASTED SALMON (gf)

Roasted Spaghetti Squash, Curried Coconut Carrot Sauce,

Carrot Haystack & Pumpkin Seeds

ROASTED FRENCH-CUT CHICKEN

Truffle Supreme Sauce, Grilled Local Wild Mushrooms, Wilted Baby Spinach

GRILLED PORK CHOP (gf)

Dried Pears & Sorghum Demi, Cheese Grits, Roasted Tomatoes

GRILLED FILET MIGNON (gf)

Emerald Isle Colcannon, Bacon, Rainbow Chard, Irish Whiskey & Peppercorn Sauce

PRIME RIB (gf)

Pepper-Crusted Prime Rib, Smashed Potatoes, Sautéed Greens, Beef "Au Jus"



Dessert

Select One Option From Our Dessert Menu

MENU SUBJECT TO CHANGE

Farm-Bloomington.com— 812.323.0002

Consuming raw or undercooked meats, poultry , seafood, fish, or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergy or dietary restrictions.