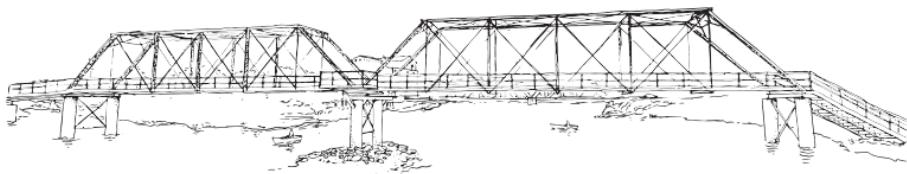


# FINLEY *F* FARMS

& THE OZARK MILL



MARCH 28TH, 2026

..... *amuse* .....

## COMPRESSED WATERMELON

lemon, arugula, mint

..... *bread* .....

## FARM FOCACCIA

..... *appetizer* .....

## TOMATO CARPACCIO

cucumber ceviche, basil,  
pomegranate balsamic, sunflower seeds

..... *seafood* .....

## SEARED SCALLOPS

sweet corn, vanilla bean,  
saffron, charred chilis, corn nuts

..... *entrée* .....

## MISO MARINATED JOYCE FARM CHICKEN

braised leeks, yucca,  
charred carrots, aleppo chili

..... *dessert* .....

## DECADENT DARK CHOCOLATE VEGAN CHEESECAKE

dehydrated strawberries, almonds,  
fresh berries, coconut cream



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we care about your health and comfort. all items on this menu are prepared without mammalian meats or ingredients (such as beef, pork, lamb, or dairy from mammals), making them suitable for guests with alpha-gal syndrome. chef allen lives with alpha-gal syndrome and personally leads this dinner to ensure every dish is truly safe.