



Sunset
FARM TO TABLE
at Ramsey's Farm

THURSDAY, SEPTEMBER 17 6:30PM

7 Course Wine Dinner featuring Penns Woods Wines



Caffé Gelato



Join Us

for a special evening at Ramsey's Farm and dine right in the field as the sun sets over the farm.

This seven-course dinner is a true celebration of the Beaver Valley. Everything enjoyed throughout the evening is grown and produced right here in our region, from the ingredients on your plate to the grapes in your glass. Meet the farmers, winemakers, and culinary artists behind the evening and learn a little more about where each course comes from along the way.

Each course will highlight the late-summer harvest and be thoughtfully paired with a wine from Penns Woods Winery. It's a chance to slow down, gather around the table, and enjoy just how much our little corner of the Beaver Valley has to offer.

Come hungry and spend a September evening with us enjoying seven courses, local wine, good company, and dinner in the field at sunset.

Price: Tickets are \$157 for a single guest OR \$297 per pair plus tax and credit card fee. Your ticket includes the full seven-course dinner and accompanying Penns Woods wine pairings.

Dietary Restrictions: Please contact Meghan at meghan@ramseysfarm.com prior to purchasing tickets. The chef can accomodate most allergies - but we will confirm!

Cancellations: Tickets are nonrefundable, but may be transferred to another guest if you're unable to attend. Please contact us if you intend to transfer.

Location & Parking:

This event will be held at Ramsey's Farm - 440 Ramsey Road Wilmington DE 19803. Please proceed up the farm driveway upon arrival. Parking attendants will direct you to the parking area.

Please contact Meghan at meghan@ramseysfarm.com with any questions!

MENU

Reception

Fire roasted 'Glacial' corn on the cob

Heirloom tomatoes with burrata, balsamic and fresh basil

Roasted beets, braised carrots with crumbled chevre, mint couscous, truffle honey

Penns Woods Blanc De Blanc 2024

First Small Plate

Pan seared day boat scallops with roasted butternut squash, pistachio butter, crushed cashew

Penns Woods Chardonnay Reserve 2025

Second Small Plate

Cast iron eggplant parmesan with ricotta and pomodoro

Penns Woods Pinot Noir 2023

Intermezzo

Lemon basil sorbetto

Late Summer Salad

Grilled watermelon, Boston bibb lettuce, toasted pine nuts, feta, lemon champagne dressing

Penns Woods Rosé 2025

Entrée

Braised beef short rib with caramelized sweet potatoes, natural jus, sea salt sautéed summer vegetable

Penns Woods Cabernet Sauvignon Reserve 2022

Dessert

Gala apple crisp, vanilla bean Gelato, honey lavender drizzle

Penns Woods Willow White 2025