



FARMHOUSE INN

Welcome to the Farmhouse Inn Restaurant. Our six acre property, offering luxury accommodations and a full service spa, is surrounded by world-class vineyards and anchored by the restored 1873 weatherboard farmhouse that houses the Farmhouse Inn Restaurant.

Catherine and Joe Bartolomei, Siblings and Fifth Generation Forestville Farmers

FIRST COURSE

Kombu Cured Hamachi

passion fruit-sake vinaigrette, gravenstein apple, jalepeño, bloomed basil seed, shungiko, opal basil

Autumn Greens

baby kale, endive, little gems, pickled apple, creamy mustard vinaigrette, gruyere crisp

Yellow Gazpacho

Maine lobster, green papaya, galangal, avocado, lime, nuoc cham, cilantro

Hokkaido Scallop

moroccan spiced eggplant, jimmy nardello pepper, shallot, red chermoula

MAIN COURSE

Wild Alaskan Halibut

corn, pancetta, jalepeño, tomatillo-shrimp salsa, broken tomato vinaigrette

Rabbit Rabbit Rabbit

apple wood smoked bacon wrapped loin, roasted rack, confit of leg, yukon potato, whole grain mustard cream sauce

Williams Ranch Rack Of Lamb

artichoke, local shelling beans, pistou, heirloom tomato, black olive salt

Snake River Farms New York Sirloin

spinach potato rosti, french fillet beans, smoked tomato butter

SECOND COURSE

Grilled Octopus

roasted fresh chickpea, vaudovan, pepitas, preserved lemon aioli

Summer Corn Ravioli

garlic, chili, sungold tomatoes, arugula, parmesan

Miso Glazed Pork Belly

duck fat braised savoy cabbage, pickled quince, fermented chili paste

Hudson Valley Foie Gras (\$20 Additional)

gravenstein apple-riesling puree, black pepper brioche, calvados gastrique

DESSERT COURSE

Apple Almond Tart

gala apples, butterscotch sauce, honeycomb candy, spiced vanilla ice cream

Peach Sorbet

orange blossom cake, peach coulis, Frog Hollow farms peaches, basil meringue

Panna Cotta

rose geranium, raspberry coulis, caramelized puffed rice

Chocolate Soufflé

bourbon crème anglaise, chocolate-chocolate chip cookie

Artisan Cheese Course

Three Course \$99...1 first or second, 1 main, 1 dessert

Four Course \$116...1 first, 1 second, 1 main, 1 dessert

Five Course \$132...also available

Three Course Wine Pairing... \$78

Four Course Wine Pairing ... \$88

Five Course Wine Pairing ... \$98

*20% Service Charge Automatically Added on Checks
For Your Convenience*

EXECUTIVE CHEF Steve Litke

Corkage \$50per 750 ml bottle with a 1500 ml maximum

In consideration of other diners, please refrain from using your cellular phone and flash photography.