

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

Japanese Medai

serpent cucumber, french radish, fresno chili, coconut-lime vinaigrette, lemon tapioca pearls

Spring Garden Salad

dashi pickled turnip, radish, heirloom carrot, charred spring onion, champagne vinaigrette
VEGAN

Spring Green Garden Gazpacho

summer vegetables, arbequina olive oil

SECOND COURSE

Gioia Burrata

roasted sierra porcini, arugula, frisee, broken tomato vinaigrette

Summer Corn Ravioli

lime, cilantro, beurre fondue

Vegan Option

roasted seasonal vegetables, orzo

MAIN COURSE

Wild Alaskan Halibut

miso-fava bean succotash, nasturtium butter

DG Langley Farms Chicken

smoked chickpea polenta, green olive, preserved lemon, parsley

Snake River Farms New York Sirloin

braised broccoli di cicco, buttermilk potato, green peppercorn butter

Vegan Option

trio of roasted and sauteed seasonal vegetables

DESSERT COURSE

Mango Sorbet

almond ricotta cake, seasonal fruit, blueberry yuzu coulis, sesame seed tuille
VEGAN

Butterscotch Pot De Crème

scotch sweet cream, almond-cardamom

Chocolate Soufflé

bourbon crème anglaise, chocolate-chocolate chip cookie

EXECUTIVE CHEF **Steve Litke**