

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

Sake Cured Ahi Tuna

avocado, hemp seed-nori salt,
lime-ginger vinaigrette, daikon radish, shungiku

Spring Garden Salad

dashi pickled turnip, radish, heirloom carrot,
charred spring onion, chervil,
buttermilk dressing

Quail Egg-Asparagus Salad

asparagus chervil vinaigrette, lemon aioli,
golden osetra caviar

Spring Pea Lemongrass Soup

rock shrimp, ramps, espelette

SECOND COURSE

Wild Local King Salmon

grilled rare, smoked tea salt, local beets,
coriander emulsion, plum-soy aioli

Grilled Octopus

edamame, mint purée, chermoula,
grilled japanese leek, arugula

Hokkaido Scallop

hon shimeji-braised savoy spinach, gomasio,
lobster curry emulsion

Three Cheese Ravioli

lemon cream sauce, spring vegetables

Hudson Valley Foie Gras (\$20 Additional)

strawberry rhubarb preserve, black pepper brioche

MAIN COURSE

Wild Alaskan Halibut

poppy seed crust, chardonnay beurre blanc,
olive oil smashed potato, soft garden herbs

Rabbit Rabbit Rabbit

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

Sonoma County Liberty Duck

roasted breast of Pekin,
red wine gastrique, pickled blueberries,
carmelized cippolini, collards, wheat berry

Snake River Farms New York Sirloin

grilled asparagus, morel mushrooms,
green garlic mashed, maître d butter

DESSERT COURSE

Farmhouse Ice Cream

hazelnut straciatella, chocolate-orange sauce,
vanilla meringue, hazelnut financier

Mango Sorbet

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

Butterscotch Pot De Crème

scotch sweet cream, almond-cardamom

Chocolate Soufflé

bourbon crème anglaise,
chocolate-chocolate chip cookie

Artisan Cheese Course

local and international cheeses

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.*