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**

- **Gin Cured Ahi Tuna Tartare**
  seaweed salad, baby daikon, yuzu avocado
  puffed black rice furikake

- **Winter Greens Salad**
  pak choi, frilly mustard, little gems
  roasted beets, radish
  aged sherry vinaigrette, Atila cheese

- **Shaved Lomo**
  puntarelle, lemon-garlic-anchovy dressing
  spicy pepitas

**SECOND COURSE**

- **Green Garlic Asparagus Soup**
  local dungeness crab
  meyer lemon butter, chervil

- **Grilled Octopus**
  marrowfat bean, chorizo
  pimenton vinaigrette, aji amarillo aioli

- **Spring Pea Cappelletti**
  lemon-parmesan cream
  crispy prosciutto, pea tendrils

**MAIN COURSE**

- **Vialone Nano Risotto**
  wild mushrooms, local asparagus
  Grana Padano

- **Wild Alaskan Halibut**
  potato crust, spring asparagus
  fava leaf-pine nut pistou
  meyer lemon buerre fondue

- **Rabbit Rabbit Rabbit**
  applewood smoked bacon wrapped loin
  roasted rack, confit of leg, fingerling potato
  whole grain mustard cream sauce

- **Akaushi Prime New York Sirloin**
  potato pave, baby broccoli,
  green garlic bagna cauda butter

**DESSERT COURSE**

- **Basque Cheesecake**
  strawberries, meyer lemon curd, cashew praline

- **Balsamic Caramel Ice Cream**
  fresh date sponge, coconut-oat streusel

- **Chocolate Soufflé**
  coffee crème anglaise, almond-cocoa nib sable

- **Artisan Cheese Course**
  selection of local and international cheeses

**EXECUTIVE CHEF Steve Litke**

**PASTRY CHEF Vanessa Garrido**

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

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

Three Course $99...1 first or second, 1 main, 1 dessert
Four Course $119...1 first, 1 second, 1 main, 1 dessert
Five Course $135 ...also available

Three Course Wine Pairing... $79
Four Course Wine Pairing ... $89
Non Alcoholic Beverage Pairing ... $49

20% Service Charge Automatically Added on Checks For Your Convenience