

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.

FIRST COURSE & SECOND COURSE (Choose 1 or 2)

Ahi Tuna Tartare

fermented chili, ginger, garlic, scallion, soy
avocado, asian pear, sunflower sprouts

Yellow Thai Gazpacho

Maine lobster, lemongrass salad
cucumber, green papaya, radish, lime, nouc cham, cilantro

Local Peach Salad

arugula, frisee, prosciutto, golden balsamic vinaigrette
marcona almond-manchego cheese pesto

Panna a la Burrata

green olive tapenade, heirloom tomatoes, arugula, crostini

Hokkaido Scallop

fava bean-corn succotash, chorizo, parsley nage

Corn Ravioli

garlic, chili, corn, sun gold tomato, arugula, pepato cheese

MAIN COURSE

Wild Alaskan Halibut

potato crusted, grilled romanesco squash, chardonnay beurre fondue

Rabbit Rabbit Rabbit

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

Snake River Farms New York Sirloin

roasted romano beans, porcini,
duck fat potato, garlic-spring onion butter, red wine sauce

DESSERT COURSE

Peach Panna Cotta

lemon verbena, poached peach gelee, ginger almond cookie

Coconut Lime Swirl Sorbet

almond shortbread crumble

Chocolate Soufflé

crème anglaise, cocoa nib cookie

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

Four Course \$119...1 first, 1 second, 1 main, 1 dessert

Three Course Wine Pairing... \$78

Four Course Wine Pairing ... \$89

EXECUTIVE CHEF Steve Litke

PASTRIES David Rapplin

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

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

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