

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

– Catherine and Joe Bartolomei, Siblings and Fifth Generation Farmers

## FIRST COURSE

### **TOMATILLO-AVOCADO GAZPACHO**

sweet Maine lobster, bell pepper  
vermouth vinaigrette, chervil

### **JAPANESE HAMACHI**

passionfruit aguachile, yuzu avocado  
ice lettuce, radish, Persian lime salt

### **DRY CREEK PEACH SALAD**

Red Haven peaches, jamon serrano  
arugula, frisee, white balsamic vinaigrette  
Marcona almond pesto

## MAIN COURSE

### **VIALONE NANO RISOTTO**

wild mushrooms, grana padano

### **WILD ALASKAN HALIBUT**

corn and summer vegetable succotash  
basil chimichurri

### **RABBIT RABBIT RABBIT**

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

### **PEKIN DUCK**

farro, carrot, zucchini, charred onion  
pickled Santa Rosa plum sauce

### **AKAUSHI PRIME NEW YORK SIRLOIN**

potato pave, baby broccoli  
green garlic bagna cauda butter

### **THREE COURSE \$99 WINE PAIRING \$79**

first or second / main / dessert

### **FOUR COURSE \$119 WINE PAIRING \$89**

first / second / main / dessert

### **FIVE COURSE \$135 additional first or second**

### **NON ALCOHOLIC BEVERAGE PAIRING ... \$49**

## SECOND COURSE

### **RAMINI FARMS MOZZARELLA DI BUFALA**

heirloom tomato, parmesan crisp  
basil-caper olive tapenade, bloomed basil seeds

### **GRILLED OCTOPUS**

pickled wild ramps, green olive, heirloom potato  
roasted jalapeno-lime emulsion

### **MEZZI RIGATONI**

sungold tomatoes, corn, garlic, chili flake  
ricotta salata, arugula

### **CHAR SIU PORK BELLY**

pickled daikon, carrot, cucumber,  
scallion, cilantro, sriracha aioli

## DESSERT COURSE

### **BASQUE CHEESECAKE**

strawberries, meyer lemon curd  
cashew praline

### **PASSIONFRUIT ICE CREAM**

coconut cake, blueberry coulis  
coconut cream, toasted coconut

### **CHOCOLATE SOUFFLÉ**

caramel crème anglaise  
salted almond-toffee cookie

### **ARTISAN CHEESE COURSE**

selection of local and international cheeses

### **EXECUTIVE CHEF STEVE LITKE**

### **PASTRY CHEF VANESSA GARRIDO**

*Corkage \$50per 750 mL bottle with a 1500 mL maximum*

*20% service charge automatically added on checks*