

**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

avocado, bell pepper, cucumber, green onion  
vermouth vinaigrette, cucumber blossoms

### JAPANESE HAMACHI

passionfruit aguachile, yuzu avocado  
radish, Persian lime salt, sea-beans

### DRY CREEK PEACH SALAD

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

### RAMINI FARMS MOZZARELLA DI BUFALA

heirloom tomato, parmesan crisp  
caperberry olive tapenade, bloomed basil seed

## MAIN COURSE

### VIALONE NANO RISOTTO

heirloom summer squash, chanterelles  
squash blossoms, Grana Padano

### WILD ALASKAN HALIBUT

ratatouille, pickled eggplant and peppers  
zucchini, fennel, broken tomato vinaigrette

### RABBIT RABBIT RABBIT

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

### SONOMA HERITAGE PORK CHOP

charred eggplant, sweet pepper-apple relish  
Sumac-corn pudding

### AKAUSHI PRIME NEW YORK SIRLOIN

Romano beans, blue cheese-onion butter,  
spinach potato rosti, red wine veal demi-glace

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

first / second / main / dessert

### FIVE COURSE \$135 WINE PAIRING \$99

additional first, second, or dessert course

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

## SECOND COURSE

### OCTOPUS A LA PLANCHA

melon puree, ajo blanco, grapes  
cucumber, spiced almonds

### GRILLED EGGPLANT TARTINE

Taggiasca olive puree, tomato  
fontina Béchamel

### GRILLED KING SALMON

bacon dashi broth, grilled king trumpet  
local corn, green onion, pak choi

### SPINACH AGNOLOTTI

ricotta, vermouth tomato cream

## DESSERT COURSE

### BASQUE CHEESECAKE

strawberries, meyer lemon curd  
cashew praline

### PEACH MELBA

cardamom-peach ice cream, roasted peaches  
almond financier, peach gel, raspberry coulis

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

*20% service charge automatically added on checks*