

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

Gem Heart Salad

creamy pistachio vinaigrette, radish, petite mache

Atlantic Sea Scallop

dashi braised gilfeather turnip, wild mushroom, shungiku, sake broth

Ahi Tuna Tataki

charred beets, winter citrus salad, ponzu gel, wasabi sesame

Cauliflower Soup

local Dungeness crab salad, meyer lemon olive oil

MAIN COURSE

Striped Bass

lemon risotto, shallot braised spinach, champagne sabayon

Rabbit Rabbit Rabbit

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

Pekin Duck Breast

bright lights chard, farro verde, carrot-parsnip purée, kumquats, bitter orange gastrique

Snake River Farms Sirloin

potato pavé, miso-baby broccoli, soy mushroom, umami butter

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... \$78

Four Course Wine Pairing ... \$89

Five Course Wine Pairing ... \$99

N/A Elixir Pairing ... \$39

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

SECOND COURSE

Crispy Pork Belly

miso-chili glaze, brussels sprouts slaw, hard cider gastrique

Grilled Octopus

skordalia, olives, preserved lemon, jalepeño, celery

Carpaccio of Antelope

puntarelle, anchovy vinaigrette, potato chicharrones, parmesan

Ricotta Swiss Chard Ravioli

goat bolognese, porcini espuma

DESSERT COURSE

Blood Orange Vanilla Mousse

namelaka, blood orange paper, douglas fir powder, pine bud gastrique, candied lemon

Bruleed Cheesecake

persimmon coulis, maple-pecan tuile, pepitas, pomegranate

Gin & Tonic Financier

estate finger limes, SipSong Indira tea gel, lemon poppyseed crumble, fizzy white chocolate yuzu caramel

Chocolate Soufflé

bourbon crème anglaise, cocoa nib cookie

Artisan Cheese Course

selection of local and international cheeses

EXECUTIVE CHEF Steve Litke

SOUS CHEF Jackson Clark

PASTRIES Shayna Cejoco-Berger

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