

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

Kombu Cured Ahi Tuna

fermented chili, green onion, jicama, shungiku

Winter Greens

baby beets, fennel, mixed chicory, walnuts, champagne vinaigrette, herbed goat cheese

Grilled White Asparagus

grain mustard aioli, pasteurized yolk, herb pudding, melba toast, garden herb salad

Maine Sea Scallop

warm lentil sofrito, petite lettuce, calamansi-golden beet vinaigrette

SECOND COURSE

Chanterelle Mushroom Soup

smoked Sonoma duck-sunchoke salad

Grilled Octopus

red quinoa, coco beans, jalapeno, celery leaf, 'Ndujà vinaigrette

Chestnut Tortellini

pancetta, roasted porcini, porcini crema, balsamic syrup

Grilled Kurobuta Pork Belly

egg noodle, kohlrabi, charred Japanese scallion, sake ramen broth, shiitake mushroom

MAIN COURSE

Striped Bass

rock shrimp, kohlrabi, fennel, potato, preserved lemon-olive beurre fondue

Rabbit Rabbit Rabbit

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

Mushroom-Crusted Pork Tenderloin

crispy garlic polenta, braised collards, red wine carrot sauce

Snake River Farms Sirloin

broccoli di ciccio, potato pave, roasted chanterelle butter, balsamic red wine sauce

DESSERT COURSE

Opera Cake

almond dacquoise, dark chocolate ganache, praline butter cream, burnt orange caramel, blood orange sorbet, toasted cake crumbs

Winter Citrus Yuzu Semifreddo

sesame cookie, crème fraiche semi freddo, candied buddha hand, dragonfruit pureé

Berries and Cream

vanilla panna cotta, huckleberry compote, pistachio puree, candied pistachio

Chocolate Soufflé

cointreau crème anglaise, cocoa nib cookie

Artisan Cheese Course

selection of local and international cheeses

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

Four Course \$116...1 first, 1 second, 1 main, 1 dessert

Five Course \$132...also available

Three Course Wine Pairing... \$78

Four Course Wine Pairing ... \$88

Five Course Wine Pairing ... \$98

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

EXECUTIVE CHEF Steve Litke

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

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