

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

AHI TUNA PAILLARD

green yuzu-kosho, pickled golden beets, shaved fennel, apple, nori-rice crisp

WINTER GREENS SALAD

toasted hazelnuts, Manchego, winter pear, Champagne vinaigrette

SECOND COURSE

CAULIFLOWER SOUP

dungeness crab, espelette butter

GRILLED OCTOPUS

potatoes, olives, fennel, chili crisp, calabrian chili aioli

CHESTNUT CAPPELETTI

porcini cream, crispy pancetta, reduced balsamic

MAIN COURSE

VIALONE NANO RISOTTO

black trumpet mushrooms, delicata squash, saffron, fennel, squash puree, parmesan

POTATO CRUSTED HALIBUT

sunchoke emulsion, garlic-lemon spinach, sunchoke-fennel salsa

DUO OF AKAUSHI BEEF

red wine braised short ribs, new york strip,
root vegetable puree, horseradish gremolata, blue cheese-onion butter

DESSERT COURSE

WINTER SPICED POACHED PEAR CAKE

crème fraîche ice cream, honey cookie crumble, pomegranate gel

STICKY DATE CAKE

vanilla-orange ice cream, bourbon caramel, gingerbread cracker, winter citrus

ARTISAN CHEESE COURSE

selection of local and international cheeses

FOUR COURSE \$119

WINE PAIRING \$89

NON-ALCOHOLIC FLIGHT \$49

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

20% service charge automatically added on checks