



# FARMHOUSE INN

**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.

## FIRST COURSE

### Crudo of Japanese Hamachi

citrus wasabi, nori, radish, ice lettuce, shungiko

### 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, micro herb salad

### Cauliflower Soup

local Dungeness crab,

## MAIN COURSE

### Striped Bass

grilled yukon gold potato, roasted artichoke, nantes carrot, sauce barigoule

### Rabbit Rabbit Rabbit

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

### Sonoma County Lamb Rack

polenta, dry cured olive oil, braised lamb neck stuffed collard

### Snake River Farms Sirloin

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

## SECOND COURSE

### Maine Sea Scallop

meyer lemon risotto, prosciutto, garden herb salad, spring pea nage

### Grilled Kurobuta Pork Belly

spicy edamame, cippolini braised kale, shitake mushroom, quail egg, miso glaze

### Grilled Octopus

stir fry ramen, bok choy, prosciutto vinaigrette, red wine-squid ink emulsion

### Sonoma County Duck Bolognese

ricotta-goat cheese ravioli, porcini espuma

## DESSERT COURSE

### Creme Fraiche Sorbet

poached spring rhubarb, macha meringues, feuilles de brick

### Chai Tiramisu

mascarpone mousse, chai tea crémeux, chicory geleé, malted milk crumble

### Dulce Passion

dulce de leche custard, passionfruit geleé hazelnut, red vein sorrel

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

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