

**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

### **Crudo of Japanese Hamachi**

green gazpacho, pickled green strawberry, cucumber, radish, shungiko

### **Spring Greens**

baby beets, fennel, walnuts, frisee, champagne vinaigrette, herbed goat cheese

### **Gioia Buratta**

shaved asparagus, persian cucumbers, easter radish, green garlic vinaigrette, fava leaf pesto

### **Asparagus Soup**

Florida rock shrimp, preserved lemon, espelette, micro garden greens

## MAIN COURSE

### **Wild Alaskan Halibut**

potato crust, wilted spinach, fennel, meyer lemon beurre fondue, red pepper saffron aioli

### **Rabbit Rabbit Rabbit**

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

### **Snake River Farms Pork Loin**

fava beans, snap peas, charred cipollini, spring onion soubise, red wine plum glaze

### **Snake River Farms Sirloin**

roasted asparagus, potato pave, chimichurri, watercress

## SECOND COURSE

### **Local King Salmon**

grilled rare, citrus buttermilk, yuzu-avocado, fried bread, garden herb salad

### **Grilled Octopus**

preserved lemon chickpea, ramp aioli, ancho chili oil

### **Knights Valley Grass Fed Beef Tartare**

cornichon, caper, shallot, parsley, remoulade, potato chicharrones, fava bean salsa

### **Sonoma County Duck Bolognese**

ricotta-goat cheese ravioli, porcini espuma

## DESSERT COURSE

### **Creme Fraiche Sorbet**

poached spring rhubarb, matcha meringues, feuilles de brick

### **Peas, Carrots & Honey**

red carrot financier, pea namelaka, chamomile-honey ice cream, coriander pecan, local bee pollen

### **Strawberry Layer Cake**

buttermilk chiffon, mint mousse, pistachio, market strawberries, champagne gastrique

### **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 \$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**

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

**EXECUTIVE CHEF Steve Litke**

**PASTRIES Shayna Cejoco-Berger**

*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.*