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

Ahi Tuna Tartare
fermented chili, ginger, garlic, scallion, soy miso edamame, sunflower sprouts

Little Gem Salad
blue cheese dressing, sun gold tomatoes, radish, cucumber, spiced bacon

Yellow Thai Gazpacho
Maine lobster lemongrass salad, avocado, lime, nuoc cham, cilantro, galangal

Tempura of Squash Blossom
grilled baby squash, romano beans dukkah spiced Bellwether farms ricotta

SECOND COURSE

Wild Local King Salmon
grilled rare, roasted beets, smoked tea salt, coriander emulsion

Hokkaido Scallop
charred eggplant-roasted garlic-olive oil emulsion fennel-caper piperade

Grilled Octopus
green papaya salad, tamarind squid ink vinaigrette, espelette oil

Corn Ravioli
garlic, chili, corn, sun gold tomatoes, arugula, pepato cheese

MAIN COURSE

Wild Local Halibut
corn, chanterelle, zucchini succotash, broken tomato vinaigrette

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

William’s Ranch Lamb Rack
roasted ratatouille, padron pepper red pepper jus, black olive salt

Snake River Farms Sirloin
crème fraiche mashed potato blue lake beans, yellow wax beans garlic-scape butter

DESSERT COURSE

Stone Fruit Tart
market nectarine, frangipane, estate honey-lavender ice cream

Chocolate Hazelnut Mousse
blackberry sorbet, cocoa nib tuile, hazelnuts, candied puffed rice, market blackberries

Cheesecake Brûlée
market strawberries, finger lime curd, pistachio streusel, strawberry glass

Chocolate Soufflé
chambord crème anglaise, raspberry shortbread 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.