

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

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

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

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.