

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

Kombu Cured Local Halibut

kokum plum, coconut, lime, ginger
puffed black rice, ice lettuce

Chilled Corn-Lemongrass Soup

Maine lobster salad, lime

Ramini Farm Water Buffalo Mozzarella

heirloom tomato, petite lettuce,
arugula-basil pesto

Roasted Summer Vegetables

fairytale eggplant, petite squash,
cauliflower mushroom, chanterelle mushroom
Bellwhether farms ricotta, dukka spice

MAIN COURSE

Marin Coast Wild King Salmon

fregola, oven dried tomatoes, corn
tomato aioli, sauce sorrel

Rabbit Rabbit Rabbit

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

Roasted Pork Rib Chop

shallot braised kale
fennel spiced heirloom potato
grape-mustard oil chutney

Snake River Farms Sirloin

crème fraiche mashed potato
blue lake beans, yellow wax beans
bagna càuda butter

SECOND COURSE

Hokkaido Scallop

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

Wild Local Albacore

meyer lemon-pickled vegetables, ponzu gel

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 pluot, 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.*