

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

Gin Cured Ahi Tuna Tartare

radish, avocado, ice lettuce, ginger vinaigrette
nori rice cracker, ponzu gel

Corn & Lemongrass Soup

Maine lobster, local corn,
chili-lime butter

Autumn Greens

little gem, radicchio, curly kale, baby beets,
pickled apple, creamy mustard vinaigrette,
gruyere croutons

MAIN COURSE

Wild Alaskan Halibut

olive oil crushed Sayre farms yukon potato
chardonnay-heirloom tomato beurre blanc

Rabbit Rabbit Rabbit

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

Roasted Pork Rib Chop

baby broccoli
fennel spiced heirloom potato
grape-mustard oil chutney

Snake River Farms New York Sirloin

heirloom beans, duck fat potato
chanterelle mushroom butter, red wine sauce

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

SECOND COURSE

Panna a la Burrata

green olive tapenade, heirloom tomatoes,
arugula, crostini

Hokkaido Scallop

corn, jalapeño, fregula, romesco sauce,
padron pepper

Grilled Octopus

marrowfat bean, chorizo,
smoky paprika vinaigrette, aji amarillo aioli

Chanterelle Mushroom Ravioli

corn, miso-butter, crispy bacon

DESSERT COURSE

Apple Almond Tart

hazelnut brittle, burnt orange caramel
crème fraiche ice cream

Coconut Lime Swirl Sorbet

almond shortbread crumble

Chocolate Soufflé

crème anglaise, cocoa nib cookie

Artisan Cheese Course

selection of local and international cheeses

EXECUTIVE CHEF Steve Litke

PASTRIES David Rapplin

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.