

Happy Thanksgiving!

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.

FIRST COURSE

Kombu Cured Hamachi

hearts of palm, mustard yuzu vinaigrette radish, celery, avocado

Autumn Greens

salt roasted pear, triple crème bleu cheese, marcona almonds, walnut vinaigrette

Butternut Squash Soup

sweet Maine lobster salad, celery, chervil

Sweet Potato Ricotta Ravioli

truffle fonduta, heirloom squash emulsion

Crispy Pork Belly

miso - chili glaze, brussels sprout slaw, hard cider gastrique

MAIN COURSE

Bartolomei Family Farms Heritage Turkey

sous vide breast, roulade of leg confit, chestnut and chanterelle stuffing, mashed potato, roasted brussels sprouts, bourbon spiced yam, riesling gravy

Striped Bass

apple chardonnay beurre fondue, fennel potato confit, celery root

DESSERT COURSE

Apple Cobbler

Sonoma gala apples, dry jack streusel, vanilla bean ice cream

Pumpkin Cheesecake

molasses-ginger crust, pomegranate, pepitas, marshmallow

Chocolate Soufflé

bourbon crème anglaise, chocolate-chocolate chip cookie

Artisan Cheese Course

selection of local and international cheeses

Three Course \$119

Three Course with Wine Pairing \$169

*20% Gratuity Added
Corkage \$50 per 750 ml bottle*

EXECUTIVE CHEF **Steve Litke**

SOUS CHEF **Jackson Clarke**

*In consideration of other diners, please refrain from using
your cellular phone and flash photography.*