

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

Dungeness Crab Salad

celery seed aioli, jalepeño, ahi amarillo, avocado,
petite lettuce, sun choke chip

COURSE

Local Pear Salad

field greens, endive, mache, 15yr old sherry vinegar, spiced pecan

Butternut Squash Shellfish Soup

butter poached Florida rock shrimp

Heirloom Squash Tortellini

parmesan fonduta, shaved white truffle, petite mache

Miso Glazed Pork Belly

duck fat braised savoy cabbage, trumpet mushroom, pickled quince,
fermented chili paste

MAIN COURSE

Bartolomei Family Farms Heritage Turkey

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

Crispy Striped Bass

winter citrus tomato vinaigrette, olive oil crushed Peruvian potato,
haricot verts, chervil

DESSERT COURSE

Apple Cobbler

Sonoma gala apples, dry jack struessel, 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.*