

## 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**

watermelon radish, preserved lemon,  
pickled mustard seed, micro wasabi

**Hans Wirsching, "Troken", Scheurebe, Franken, Germany-2014**

#### **Fuyu Persimmon Salad**

autumn chicories, endive, argan vinaigrette, citrus spiced hazelnuts  
**Kofererhof, Pinot Grigio, Alto Adige, Italy-2014**

#### **Butternut Squash Shellfish Soup**

chipotle gulf prawns

**Navarro, Gewurztraminer, Anderson Valley, Mendocino-2013**

#### **Dungeness Crab Causa Rellena**

chipotle lime, jicama, fennel salad, meyer lemon aioli

**Bison, Bianchetta Genovese, Liguria, Italy-2014**

#### **Swiss Chard Ricotta Tortellini**

winter squash pureé, parmesan fonduta,  
shaved burgundy truffles

**Three Clicks, Grenache Blanc, Rockpile, Sonoma County, California – 2015**

### MAIN COURSE

#### **Oz Family Farms Heritage Turkey**

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

**Lost & Found, Pinot Noir, Russian River Valley, California – 2013**

#### **Wild Pacific Corvina**

apple-chardonnay beurre fondue, chervil,  
potato-leek pureé, celery root, hon shimeji

**Domaine Michel Gros, Hautes Cotes De Nuits, Burgundy, France-2013**

### DESSERT COURSE

#### **Pumpkin Pie "ma façon"**

brûléé pumpkin pie mousse, pepita crisp, maple syrup,  
candied pecans, persimmon, vanilla cream

**Cockburn's "Twenty Years Old", Tawny Port, Portugal**

#### **Piemonte Hazelnut Ice Cream**

warm double chocolate chip cookies, hazelnut caramel trio,  
hazelnut lace, Valrhona crunchy chocolate pearls

**Domaine Fontanel, Rivesaltes Ambré, Rousillon, France – 2003**

#### **Soufflé Rouge**

fresh cranberry soufflé, blood orange anglaise

**Pineto "Brachetto D'Aqui", Piedmont, Italy-2014**

**Three Course \$119**

**Three Course with Wine Pairing \$169**

*20% Gratuity Added*

*Corkage \$50 per 750 ml bottle*

EXECUTIVE CHEF **Steve Litke**

SOUS CHEF **Neil Corsten**

PASTRY CHEF **Phil Ogiela**

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