

**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**

grilled rare, spring vegetables,  
burnt miso-avocado

### **Tartare of Akaushi Beef**

vol-au-vent, local mushroom salad,  
sizzled leeks

### **La Bonne Terre Mixed Green Salad**

Easter radish, snap peas, beets, manchego,  
golden balsamic vinaigrette

### **Spring Asparagus Soup**

local Dungeness crab,  
smoked chipotle dressing

## SECOND COURSE

### **Scallop**

english peas, pistachios, tarragon,  
riesling cream

### **Grilled Octopus**

fermented chili, pickled ramp potato salad,  
kimchi aioli

### **Rainbow Chard Ravioli**

Bellwether Farms ricotta, parmesan cream,  
serrano ham

### **Crispy Kurobuta Pork Belly**

asparagus, quail egg, truffled pork dashi

### **Hudson Valley Foie Gras (\$18 supplement)**

field rhubarb jam, pickled green strawberry,  
Szechuan peppercorn brioche

## MAIN COURSE

### **Wild Alaskan Halibut**

asparagus, peas, hon shimeji mushroom,  
meyer lemon risotto, chardonnay beurre blanc

### **Rabbit Rabbit Rabbit**

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

### **Sonoma County Duck Breast**

red wine "mole" sauce, queso fresco polenta,  
braised collards

### **Williams Ranch Lamb**

carrot fennel puree, dried cured olives,  
cippolini braised kale

### **Filet of Beef**

roasted asparagus, golden potato rösti,  
warm pancetta-morel mushroom vinaigrette

## DESSERT COURSE

### **Valrona Chocolate Souffle**

bourbon crema anglaise

### **Strawberry No. 4**

strawberry ice cream, vanilla bean ice cream,  
strawberry-rose soda, fresh strawberry,  
cardamom crisp

### **Leaves of Coconut**

coconut mousse, crisp coconut dentelle,  
mint gelée, wild blueberry with serrano chile,  
garden blossoms

### **Blenheim Apricot Soufflé**

apricot confiture center; pistachio financier,  
coconut macaroon, almond "ricciarelli"

### **Artisan Cheese Course**

local and international cheeses

**Three Course \$94...**1 starter, 1 main, 1 dessert

**Four Course \$110...**2 starter, 1 main, 1 dessert

**Three Course Wine Pairing... \$69**

**Four Course Wine Pairing ... \$79**

*Split Charges May Apply*

*20% Service Charge Added on Checks for Your Convenience*

*Corkage \$50per 750 ml bottle with a 1500 ml maximum*

**EXECUTIVE CHEF Steve Litke**

**PASTRY CHEF Phil Ogiela**

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