

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

Kombu-Cured Japanese Hamachi

shiro shoyu-avocado, aji amarillo emulsion, passion fruit-marinated Gravenstein apples

Wild Local King Salmon

grilled rare, roasted beets, smoked tea salt, coriander emulsion

Local Heirloom Tomato Salad

Dungeness crab, remoulade, roasted tomato vinaigrette, opal basil

Dry Creek Peach Salad

serrano ham, basil-marcona almond pesto, arugula, golden balsamic vinaigrette

SECOND COURSE

Seared Hokkaido Sea Scallops

yuzu kosho, heirloom squash, marinated celtuce, mustard greens

Grilled Octopus

noodle beans, garbanzo beans, sun golds, chorizo, soy sherry vinaigrette

Crispy Pork Belly

miso glaze, tonkatsu eggplant, mustard seed, pickled chanterelle, soy-caramel

Corn Tortellini

corn, chili, garlic, sun gold tomatoes, arugula, parmesan cheese

Hudson Valley Foie Gras (\$18 Additional)

caramelized apple, fennel-apple mousse, savory granola, riesling gastrique

MAIN COURSE

Wild Pacific Halibut

Florida rock shrimp, marrowfat & coco beans, heirloom tomato, anchovy, garlic, parsley

Rabbit Rabbit Rabbit

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

Local Pekin Duck Breast

farro verde, soy braised alba mushrooms, spicy collards, ginger-plum sauce

New York Sirloin

duck fat fried pommes paillason, broccoli di ciccio, green peppercorn butter

DESSERT COURSE

Plum Sorbet

frozen yogurt mousse, pistachio financier, black pepper plums

Sweet Corn Ice Cream

orange blossom-honey-semolina cake, blackberries, honey mascarpone, caramel corn

Crème Fraiche Cheesecake

blueberry compote, vanilla whipped cream, almond granita, ginger gelee, almond streusel

Chocolate Caramélia Panna Cotta

vanilla sablé, roasted peach, hazelnut sponge, candied cocoa nib, buttermilk ice cream, gianduja macaron

Artisan Cheese Course

local and international cheeses

Three Course \$99...1 first or second, 1 main, 1 dessert

Four Course \$115...1 first, 1 second, 1 main, 1 dessert

Five Course \$130...also available

Three Course Wine Pairing... \$74

Four Course Wine Pairing ... \$84

Five Course Wine Pairing ... \$94

20% Service Charge Automatically Added on Checks For Your Convenience

EXECUTIVE CHEF Steve Litke

PASTRY CHEF Erin Steidley

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

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