



Farmhouse

Winter

Starters

Winter Garden Greens 11

Golden pear, spiced pecans, Rogue creamery blue cheese, grapes, walnut vinaigrette

Roasted Beet Soup 14

Parsnip, fennel, carrot slaw, California Osetra caviar, crème fraîche

Pasta con Carciofi 13

wild mushroom, artichoke, parmesan cheese fondue

Grilled White Asparagus 14

sunny side quail egg, La Quercia prosciutto, creamy truffle vinaigrette, mâche

Grilled Paillard of Ahi Tuna 17

blood orange and fennel salad, golden beets, tangerine vinaigrette

Roasted Bone Marrow 10

chanterelles, parsley, caper, shallot, sea salt, crostini

Seared Sonoma Foie Gras 23

caramelized mango, cabernet vinegar gastrique, salted pistachio, house made brioche
2005 Sauternes, Carmes de Rieussec, France 12

Entrées

New Zealand Tai Snapper 34

Louisiana gulf shrimp, warm grapefruit and fennel vinaigrette, forchette of Yukon potato

Winter Fruit Stuffed Berkshire Pork Tenderloin 35

Hachiya persimmon, dried pear, Roasted Yukon potato, Brussels sprout, pancetta

Rabbit Rabbit Rabbit 37

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

Zinfandel Braised Colorado Lamb Shank 37

Parmesan polenta, roasted winter vegetables, mint gremolata

Seared Prime Tenderloin of Beef 39

potato-green garlic risotto, lacinato kale, braised turnip, chanterelle mushroom butter, red wine sauce

Executive Chef
Steve Litke

Sous Chef
Neil Corsten

Split charge add \$2/appetizer, \$5/entrée – Corkage \$35 per 750 ml. bottle
In consideration of other diners, please refrain from using your cellular phone.

A 20% gratuity will added to parties of five or more.

7871 River Rd. Forestville, 707-887-3300 open Thursday-Monday 5:30 PM