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Sonoma County Catches Up

Great wine, a relaxed attitude, and now—truly exceptional restaurants

BY JOSH SENS

At the **FARMHOUSE INN & RESTAURANT** in Forestville, the crowd is more conspicuously wine-country. And so is the setting. The yellow clapboard house, tucked off a woodsy back road, seems to spring from a turn-of-the-century idyll. Chef Steve Litke's cooking springs from whatever is fresh at the market that day: salt-roasted pear and Parmesan ravioli or double-cut pork chops graced with a honey and bee pollen glaze. The one dish that's offered year-round is rabbit three ways—roasted rack, confit of leg, and bacon-wrapped loin, all served in a whole grain mustard sauce.

Like everything else here, the desserts are sublime. So is the cheese course, which takes you from the pungent blues of Causses to the creamy Basque sheep's-milk blends and back to Sonoma County again with its own versions of goat cheese.

