



# FARMHOUSE

**Welcome to Farmhouse**, our six-acre property offering luxury accommodations and a full service spa, surrounded by world-class vineyards and anchored by the restored 1873 weatherboard farmhouse that houses the Restaurant at Farmhouse. – *Catherine and Joe Bartolomei, Siblings and Fifth Generation Farmers*

## LAND AND SEA

Gazpacho of Asparagus, Hokkaido Scallop

Green Garlic, Lemon Grass, Herbs

*Skylark Pinot Blanc*

*Mendocino County 2019*

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Akaushi Steak Tartare

Spring Onion Mayonnaise, Caper Relish

*Produttori del Barbaresco Nebbiolo*

*Barbaresco, 2017*

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Local Rack of Lamb

Glazed Baby Carrot, Pearl Onion

Minted Pea Purée, Dijon Mustard

*Robert Craig, Bordeaux Blend*

*Howell Mountain, 2019*

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Spiced Dark Chocolate Crèmeux

White Chocolate Miso Mousse

Caramelized Banana, Coffee Foam

*Churchill 10 Year Tawny Port*

## FROM THE GARDEN

Spring Salad of Arugula

Strawberry, Rhubarb, Hazelnuts

*Idlewild Arneis*

*Mendocino County 2019*

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Grilled French White Asparagus

Gremolata, Brown Butter Egg Emulsion

*Eric Kent Chardonnay*

*Sonoma Coast 2017*

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Pea Ricotta Tortellini

Morel Mushrooms

Parmesan Fonduta

*Occidental, Pinot Noir*

*Freestone-Occidental, 2019*

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Coconut Milk Panna Cotta

Bergamot Anglaise, Spiced Pistachio Cake

Candied Orange Brittle, Bee Pollen

*Clos Lapeyre, Jurançon, 2015*

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

*20% service charge automatically added on checks*

**FOUR COURSE \$130**  
**WINE PAIRING \$110**