



THE RESTAURANT AT
FARMHOUSE INN

Welcome to The Restaurant at Farmhouse Inn

Nestled in Sonoma County's Russian River Valley, Farmhouse Inn is a six acre boutique retreat rooted in a 19th century family homestead and five generations of Sonoma farming heritage.

Our restaurant reflects this legacy, celebrating the land through thoughtfully sourced, seasonal ingredients harvested from our own farms and trusted local partners. Under the direction of Executive Chef Julio Aguilera, the menu explores the duality of cuisine, pairing wild and farmed local ingredients with refined indulgence, bridging time-honored culinary traditions with modern technique to create a dining experience that is refined yet deeply rooted in place.

"A combination of different influences in its purest and best sense does not create a hybrid or fusion. It transcends the sum of its parts and becomes something new".

EXECUTIVE CHEF:

Julio Aguilera

SOUS CHEF:

Jose Luis Ramirez Lara

TEAM:

Roman Cannuscio

Samantha Mershon





COLD

BURRATA 25 **VG**

Burrata di Puglia, simple greens, balsamic, pesto, pistachio

CAESAR SALAD 24 **VG**

Chalk Hill Farm little gems, caesar dressing, herbed bread tuile, Parmigiano-Reggiano

SCALLOP 29

diver scallops, chicken jus, buttermilk

SHAREABLES

HOUSE BREAD & BUTTER 12 **VG**

levain toast, brown butter balsamic glaze, avocado, cured beef

GRILLED BROCCOLINI 22 **GF**

basil emulsion, prosciutto, crumble, meyer lemon

DONUTS 24

baby donuts, maple cinnamon sugar, granny smith apples, chicken liver mousse

OCTOPUS 32 **GF, DF**

charred octopus, tarragon, spinach, passion fruit

ENTRÉES

STEAK 85 **GF**

New York steak, beef tongue, chef's pommes purée, lobster butter, trout roe, 1,000 chives

CHICKEN 40 **GF**

½ oven-roasted chicken, creamy polenta, simple greens salad, chicken jus

ORA KING SALMON 55

'Nduja beurre blanc, squash, grains

CAPPELLACI 35 **VG**

smoked onion broth, cabbage, sweet thyme, allium whipped cheese

RISOTTO 65 **VG**

cheesy Arborio rice, brassica, 100-Year balsamic, Parmigiano-Reggiano

DESSERTS

CITRUS & CREAM 15 **VG**

vanilla custard, winter citrus, tarragon

CHOCOLATE & PASSIONFRUIT 16 **VG**

variations of chocolate, passion fruit

GELATO SUNDAE 16 **VG**

Stracciatella, sour cherry, amaretti cookies

Please advise us of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne

V - Vegan | GF - Gluten Free | VG - Vegetarian | DF - Dairy Free