

F A R M

AT THE CARNEROS INN

HAPPY VALENTINE'S DAY

CHEF'S AMUSE BOUCHE
avocado, blood orange gelée

~ ~ ~

BUTTERNUT SQUASH SOUP
cranberry coulis, citrus crème fraîche

Or

ROASTED BEET SALAD
celery, toasted hazelnuts, goat cheese,
lavender-honey vinaigrette

Domaine Carneros Brut Carneros 2006

~ ~ ~

DIVER SCALLOP EN PAPILOTTE
broccoli, chanterelle mushroom, sunchoke purée

Charles de la Cazanove Brut Reims NV

~ ~ ~

LIBERTY FARM DUCK DUO
breast, confit leg, farro, caramelized belgian endive,
organic satsuma suprêmes, duck jus

Domaine Chandon "Étoile" Brut Rosé Napa Valley NV

~ ~ ~

DARK CHOCOLATE PASSION FRUIT MOUSSE CAKE
madagascar vanilla-raspberry swirl ice cream

Brachetto d'Acqui Giacomo Bologna "Braida" Piedmont Italy 2007

\$70 per person
\$110 with wine