

# F A R M

AT THE CARNEROS INN



## Celebrate the New Year at FARM

The **first seating** will feature a six course menu. Reservation times are 5:30pm, 6:00pm and 6:30pm. \$125 per person. The first seating is a two hour seating.

### CAVIAR PARFAIT

Russian Caviar, Smoked Salmon, Chopped Egg, Dill Oil

### CRUDO OF FLUKE

Aji Amarillo Aioli, Blood Orange, Pickled Young Radish, Fennel

### CAULIFLOWER SOUFFLE

Truffle Pecorino Fondue, Asian Pear, Frissé

### SQUAB EN CROUTE

Fresh Chestnuts, Slow Braised Greens, Natural Jus

### PRIME RIB EYE

Robuchon Potatoes, Baby Artichokes, Cipollini Onions, Truffle Jus

### CHOCOLATE PASSION SPHERE

Caramelia Chocolate Crèmeux, Fresh Passion Fruit  
Espresso Meringue, Kahlua Ice Cream

The **second seating** will feature an eight course menu and entertainment. Reservation times are 8:00pm, 8:30pm and 9:00pm. \$175 per person.

Entertainment and dancing featuring the jazz vocal ensemble of Dizzie Burnett & Grover Coe: 8:30pm - 12:30am.

### CAVIAR PARFAIT

Russian Caviar, Smoked Salmon, Chopped Egg, Dill Oil

### CRUDO OF FLUKE

Aji Amarillo Aioli, Blood Orange, Pickled Young Radish, Fennel

### CAULIFLOWER SOUFFLE

Truffle Pecorino Fondue, Asian Pear, Frissé

### BUTTER POACHED AMERICAN LOBSTER

Winter Squash, Salsify, Vanilla Brown Butter

### SQUAB EN CROUTE

Fresh Chestnuts, Slow Braised Greens, Natural Jus

### PRIME RIB EYE

Robuchon Potatoes, Baby Artichokes, Cipollini Onions, Truffle Jus

### CHAMPAGNE & RUBIES

Domain Chandon Sparkling Rosé, Ruby Grapefruit Infusion, Effervescent Sugar, Lychee Sorbet

### CHOCOLATE PASSION SPHERE

Caramelia Chocolate Crèmeux, Fresh Passion Fruit  
Espresso Meringue, Kahlua Ice Cream

Chef de Cuisine Andrew Budnyj Pastry Chef Anna Springer

Reservations available at **707.299.4880** or **TheCarnerosInn.com**