

F A R M

AT THE CARNEROS INN

DINNER

HOG ISLAND SWEETWATER OYSTERS
Sparkling Wine Mignonette...18/32

CRUDO OF BIG EYE TUNA
Ginger-Soy Marinade, Cucumber, Shaved Breakfast Radish,
Avocado-Wasabi Purée...17

CELERY ROOT SOUP
Micro Celery, Black Truffle...9

FARM'S MARKET SALAD
Baby Gem Lettuces, Roasted Heirloom Beets, Fuyu Persimmon,
Blood Orange Vinaigrette...13

SALAD OF DUCK CONFIT
Escarole Leaves, Baby Potatoes, Niçoise Olive, Roasted Onion Vinaigrette...15

DIVER SCALLOP
Carnaroli Sunchoke Risotto, Shaved Périgord Black Truffles...18/36

WOOD STONE OVEN FLATBREADS
Hen of the Woods Mushrooms, Garlic Confit, Laura Chenel's Chèvre...14
or
Maine Lobster, Manchego Cheese, Caramelized Onions, Arugula, Meyer Lemon...21

CALIFORNIA STRIPED BASS
Rainbow Swiss Chard, Salsify, Manila Clams, Black Trumpet Mushrooms, Mussel Jus...32

MAINE LOBSTER
Saffron-Jasmine Rice, Sautéed Vegetables, Kaffir Lime Infused Lobster Broth...34

ROCKY JR. ROASTED CHICKEN
Spinach Purée, Baby Artichokes, Russet Potato Gnocchi, Pearl Onions, Chicken Jus...24

LIBERTY FARM DUCK BREAST
Caramelized Brussels Sprouts, Roasted Chestnuts, Lentilles du Puy...29

BRAISED LAMB SHANK
Creamy Polenta, Thumbelina Carrots, Cipollini Onions,
Tokyo Turnips, Rosemary Oil...27

DUO OF PRIME BEEF
Seared Filet Mignon, Braised Shortrib,
Potato Purée, Broccolini, Bluefoot Mushrooms, Sauce Bordelaise...46

SUPPLEMENT
Three Grams Shaved Périgord Black Truffles...25

*An 18% gratuity will be added to parties of six or more.
Thank you for not using your cell phone.*