

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

BUTTERNUT SQUASH SOUP
Spiced Pumpkin Bread, Sage...9

LITTLE GEM LETTUCES
Shaved Parmigiano Reggiano, Pomegranate Vinaigrette...9

FARM'S MARKET SALAD
Red Wine-Poached Quince, Greens, Shaved Fennel,
Toasted Hazelnuts, Roasted Quince Vinaigrette...13

SALAD OF ROASTED RED BEETS
Point Reyes Blue Cheese, Candied Walnuts, Apple-Crème Fraîche, Celery...15

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 Fall Vegetables, Kaffir Lime Infused Lobster Broth...34

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

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

BERKSHIRE PORK CHOP
Melted Savoy Cabbage, Carrots, Granny Smith Apples, Grain Mustard Pork Jus...31

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

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