

# F A R M

AT THE CARNEROS INN

## DINNER

### HOG ISLAND SWEETWATER OYSTERS

Sparkling Wine Mignonette...18/32

### GREEN GARLIC SOUP

Chicharones, Torn Levain,  
Hong Vit, Regina Olive Oil...10

### FARM'S MARKET SALAD

Sweet Gems, Bocarones, Farm Egg,  
Brioche, Caper Vinaigrette ...14

### BABY BEET SALAD

Cara Cara, Avocado, Crispy Goat Cheese,  
Pistachios, Baby Red Mustard...13

### SQUAB EN CROÛTE

Bacon Marmalade, Cocoa Nibs,  
Natural Jus...15

### CRUDO OF FLUKE

Kumquat Variations, Serrano Ham,  
Whipped Yogurt, Chickpeas...17

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### CARNAROLI RISOTTO

Maine Lobster, Preserved Meyer Lemon,  
Parmigiano-Reggiano...17/34

### POTATO CRUSTED PETRALE SOLE

Kohlrabi, Rapini, Black Trumpets,  
Mushroom Reduction...31

### ALASKAN HALIBUT CREPENETTE

English Peas, Morels, Garden Rhubarb,  
Fiddlehead Ferns, Beurre Monte...36

### LIBERTY FARMS DUCK BREAST

Black Barley, Sea Island Red Peas, Green Garlic,  
Santa Barbara Favas, Citrus Mostarda...34

### ROCKY JR. CHICKEN

Gigante Beans, Pancetta, Spring Onions,  
California Asparagus, Natural Jus...29

### SUPERIOR FARMS LAMB RACK

Arugula Ricotta Raviolo, Garden Carrots,  
Wild Ramps, House-made Merguez...45

### PRIME FILET AND BONE MARROW

Royal Trumpet Mushrooms, Savoy Spinach, Potato Purée,  
Cipollini Onions and 'The Shop' Sauce...47

*Chef de Cuisine Andrew Budnyj*

*An 18% gratuity will be added to parties of six or more.*

*Thank you for not using your cell phone.*