

F A R M
AT THE CARNEROS INN

CHEF'S TASTING MENU

~AMUSE BOUCHE~

HOUSE SMOKED SALMON

Breaded Quail Egg, Crème Fraiche, Russian Caviar

Domaine Carneros Brut Rosé, Carneros, NV

CRUDO OF AHI TUNA

Aji Amarillo, Pickled Radish, Avocado,
Hong Vit, Citrus

Voss Sauvignon Blanc, Napa Valley, 2009

SEARED DAYBOAT SCALLOPS

Black Truffle Gelée, Pear,
Asparagus Jus

B Cellars 'Blend 23' Napa Valley, 2010

SLOW BRAISED PORK BELLY

Apple Puree, Cauliflower, Vadouvan Spice,
Micro Cilantro

Shypoke Charbono, Calistoga, 2008

SQUAB EN CROÛTE

Bacon Marmalade, Cocoa Nibs,
Natural Jus

Buena Vista Estate 'Ramal Vineyard' Syrah, Carneros, 2007

EXPLORATEUR COW'S MILK CHEESE

Seasonal Accompaniments, House Made Olive Levain

Blandy's 'Alvada' 5 yr. old Rich Madeira, Portugal

CALIFORNIA MANDARINS

Caramelized White Chocolate, Compressed Kumquats,
Creamsicle Swirl

*Pacific Rim 'Vin de Glacier' Late Harvest Riesling
'Selenium Vineyard' Columbia Valley, Washington, 2007*

Tasting Menu \$95

With Selected Pairings \$165