



Farmhouse

Summer

Starters

La Bonne Terre Farms Organic Seasonal Greens 12

*grilled mission fig, la Quercia pancetta Americana,
aged balsamic, Humboldt Fog chevre*

Tempura of Burrata Stuffed Squash Blossom 13

heirloom tomato, Basque style vegetables, corn

Tartar of Hiramasa 14

yuzu, white shoyu, Asian apple, sea beans, avocado terrine

Fresh Maine Lobster Fennel Sausage 15

saffron potato salad, preserved lemon aioli

Carpaccio of Mishima Ranch Wagyu Sirloin 15

wild arugula, fresh garbanzo beans, pecorino, bourbon mustard tartar, brioche

Seared Sonoma Foie Gras 23

green tomato jam, duck prosciutto salad, toasted brioche, Cabernet vinegar gastrique

Riesling "Serrig Würtzberg" Auslese Gold Kapsel, Bert Simon 18

Entrées

Lake Superior Walleye Pike 38

forchette of Peruvian potato, coriander emulsion sauce, Dungeness crab leg meat, micro herb salad

Rabbit Rabbit Rabbit 39

*applewood smoked bacon wrapped loin, roasted rack, confit of leg,
whole grain mustard sauce, Yukon potato*

Duo of Heritage Berkshire Pork 35

*pancetta wrapped tenderloin, crispy Kurobuta belly,
fresh shelling beans, steamed corn flan*

Sotto Mattone Poussin 35

local white corn, chanterelle mushroom, sungold tomato, Tuscan bread salad

Prime Tenderloin of Beef 40

*cave aged gruyere potato gratin, local french and wax beans,
chanterelle mushroom butter, red wine reduction*

Executive Chef
Steve Litke

Sous Chef
Neil Corsten

Split charge add \$2/appetizer, \$5/entrée – Corkage \$35 per 750 ml. bottle
In consideration of other diners, please refrain from using your cellular phone.
7871 River Rd. Forestville, 707-887-3300 open Thursday-Monday 5:30 PM