

# F A R M

AT THE CARNEROS INN

## DINNER

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

CRUDO OF HAMACHI  
Seaweed Salad, Daikon Sprouts, Fennel,  
Orange-Ginger Marinade...17

CHILLED SWEET PEA SOUP  
Watercress Pain Perdue, Hearts of Palm,  
Radish, Carrot Crème Fraîche...9

FARM'S MARKET SALAD  
Sweet Gem Lettuces, Heirloom Beets, Laura Chenel's Chèvre,  
Candied Cashews, Mint-Mango Vinaigrette...15

ORGANIC BUTTER LETTUCE  
Shaved Celery, Bing Cherries, Marcona Almonds,  
Cherry-Balsamic Vinaigrette ...13

DIVER SCALLOP  
Carnaroli Corn Risotto, Tarragon,  
Shaved Summer Truffles...18/36

PAN ROASTED VEAL SWEETBREADS  
Artichoke Barigoule, Red Pepper Essence,  
Escarole Leaves, Sauce Gribiche...17

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OLIVE OIL POACHED ALASKAN HALIBUT  
Fava Beans, Morel Mushrooms, Roasted Romaine Lettuce,  
Niçoise Olive, Saffron-Shellfish Broth ...32

MAINE LOBSTER  
Sautéed Squash, Medjool Dates, Ginger Gastrique,  
Mizuna, Carrot-Curry Emulsion ...34

ROASTED ROCKY JR. CHICKEN  
Pole Beans, Fingerling Potatoes, Frisée,  
Dijon Mousseline, Chicken Jus...24

LIBERTY FARM DUCK BREAST AND CONFIT LEG  
Toasted Couscous, Apricot Purée, Charred Spring Onion,  
Celery, Aromatic Duck Jus...29

LAMB LOIN EN PERSILLADE  
Thumbelina Carrots, English Peas, Tokyo Turnips,  
Onion Soubise, Lamb Jus...32

DUO OF PRIME BEEF  
Seared Filet Mignon, Braised Shortrib, Potato Purée, Asparagus,  
Royal Trumpet Mushrooms, Sauce Bordelaise...46

SUPPLEMENT  
Shaved Summer Truffles (5g)...\$10

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