



FARMHOUSE

SEASONAL HIGHLIGHTS

*zucchini
squash
eggplant
tomato
strawberry
stone fruit*

AGRICULTURAL PARTNERS

KENTER CANYON FARMS
ROAN MILLS BAKERY
CREEKSTONE BEEF
FREYR FARM
PETALUMA POULTRY
WEISER FARM
FINLEY FARM
VALDIVIA FARM
TUTTI FRUTTI
EVERGREEN FARM

July 27, 2019

For parties of 6 or more a 20% service charge will be added for your convenience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

FARMHOUSE Executive Farmer, Nathan Peitso, works directly with his family farm and top farmers in the region to grow, harvest, and create farm-traceable "seed-to-plate" cuisine that showcases ingredients at the peak of their season.

starters

- BABA GANOUSH 14**
paprika oil, sesame, mint & sourdough crostini
- ROASTED CAULIFLOWER 17**
spiced yogurt, raisins & cumin
- HEIRLOOM TOMATO AND BURRATA 16**
balsamic reduction, sourdough croutons, basil & thyme oil
- SHAVED BROCCOLI SALAD 14**
cherry tomatos, grapes, feta cheese & mint
- YELLOWTAIL CEVICHE 16**
apricot leche de tigre, japanese yam & pyaza
- RICOTTA GNOCCHI 15**
pattypan squash, mushrooms, fonduta & parmesan
- CRISP LEAF SALAD 13**
spring lettuce, herb vinaigrette, garlic croutons & pickled vegetables
- SUMMER SALAD 14**
arugula, pickled strawberries, heirloom tomato, candied almonds, red onion, parmesan & house balsamic
- GRILLED CAESAR SALAD 14**
radishes, parmesan & polenta croutons
- ZUCCHINI SOUP 10**
seared summer squash, parsley, lemon tofu cream & feta
- TOMATO GAZPACHO 10**
cherry tomato, cucumber & cilantro, avocado sorbet

pizza 20

- MARGHERITA**
california tomatoes, mozzarella, parmesan & basil
- MUSHROOM**
taleggio, braised leeks & parmesan
- SAUSAGE BIANCA**
italian sausage, fennel, olives & fontina
- PEPPERONI**
spicy peppers, onion, fontina & oregano
- BBQ CHICKEN**
housemade bbq, shredded chicken, cilantro & red onion

mains

- SEARED SALMON 35**
fava beans, tomato oil, radishes & lemon vinaigrette
- DIVER SCALLOPS 34**
corn pudding, oyster mushroom & crispy kale
- JUMBO GULF PRAWNS 32**
squid ink spaghetti, calamari & arrabiata
- ROASTED HALF CHICKEN 32**
avocado, grape tomato, roasted corn, watermelon raddish, green garlic sauce & goat cheese ranch
- SPAGHETTI POMODORO 22**
house-made pasta with tomato sauce, basil & parmesan (add turkey meatballs +2 each)
- PESTO PASTA 22**
house-made pasta with basil, almonds, parmesan & garlic
- FARMHOUSE CHEESEBURGER 18**
brioche, cheddar, fresh tomato, iceberg lettuce & chipotle aioli
- GRILLED HANGER STEAK 37**
new potatoes, grilled romaine, salsa verde & balsamic
- LAMB CHOPS 42**
polenta, garden beans & salsa verde
- SEARED "HEN OF THE WOODS" MUSHROOMS 18**
red lentils, buna shemeji, tomato & radishes

sides

- FINGERLING POTATOES 6**
chipotle aioli
- SUMMER BEAN SALAD 8**
mignonette, fried garlic & lemon
- SUMMER TOMATO SALAD 8**
heirloom tomato, olive oil & sea salt
- HOUSE-MADE PICKLED VEGGIES 6**
chef's selection
- GRILLED BREAD 4**
sea salt butter

summer menu

48 PER PERSON

- ZUCCHINI SOUP**
seared summer squash, parsley, lemon tofu cream & feta
- YELLOWTAIL CEVICHE**
apricot leche de tigre, japanese yam & pyaza
- RICOTTA GNOCCHI**
pattypan squash, mushrooms, fonduta & parmesan
- SHAVED BROCCOLI SALAD**
cherry tomatoes, grapes, feta cheese & mint
- BABA GANOUSH**
paprika oil, sesame, mint & sourdough crostini
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- SEARED SALMON**
fava beans, tomato oil, radishes & lemon vinaigrette
- ROASTED HALF CHICKEN**
avocado, grape tomato, roasted corn, watermelon raddish green garlic sauce & goat cheese ranch
- JUMBO GULF PRAWNS**
squid ink spaghetti, calamari & arrabiata
- PRIME HANGER STEAK**
new potatoes, salsa verde, balsamic & grilled romaine
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- STRAWBERRY CLAFOUTIS**
almonds & chantilly cream
- CHOCOLATE TART**
candied pecan, orange peel & chantilly cream
- BURNT BASQUE CHEESECAKE**
strawberry-sherry caramel & strawberry compote