

FARM

RESTURANT + BAR

NAPA RESTAURANT MONTH

January 6th – February 2nd | 60

1ST COURSE

TUNA CARPACCIO

crispy capers | calabrian chili | dried olives | sunchoke chips

OR

HONEYPATCH RAVIOLI

brown butter | sage | pine nut soffrito

parmigiano-reggiano

St. Supery, "Dollarhide Estate Vineyard," Sauvignon Blanc, 2023

2ND COURSE

BRANDT RANCH NY STRIP

wineforest chanterelle mushrooms | bruleed cippolini

potato aligot | chianti jus

OR

GRILLED GLORY BAY SALMON

parsnip cream | sauce vierge | toasted fregola pasta | soft herbs

St. Supery, "Napa Valley Estate," Cabernet Sauvignon, 2018

DESSERT

TIRAMISU

Crème de cocoa | black cocoa

&

TORTA ALL'OLIO D'OLIVA

early grey mousse | bergamot | honeycomb

St. Supery, "Dollarhide Estate Vineyard," Muscat Canelli, 2023

Wine Pairing | 35

Chef de Cuisine Chase Immel | Pastry Chef Ethan Howard
consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness