


SNACKS

Rhubarb + Strawberry Pop Tarts
Cream Cheese Frosting

5

Mission Fig Sticky Bun
Caramel Crème Fraiche, Toasted Almonds


5

Marinated Calamari 
Cucumber Gazpacho, Espelette Pepper

10


Pomme Dauphine
Goat Cheese Fondue

7

Oyster Cracker Fried Oyster 
Gribiche, Chicory, Pickled Peppers

12

STARTERS

Chocolate Mint Cultured Yogurt 
Black Walnut Granola, Strawberry Compote

10

Smoked Salmon Whole Grain Toast 
Wild Watercress, Pickled Red Onion,
Whipped Cream Cheese


12

Spring Vegetable Salad 
Red Ribbon Arugula, Humboldt Fog Cheese, Salsa Verde

12

English Pea Soup 
Morel Mushrooms, Garlic Flan, Rye Croutons


10

Asparagus Salad 
Crispy Hen Egg, Caesar Emulsion, Trout Roe

12


Slow Poached Hen Egg 
Crispy Ham, Truffle Butter, Arugula

12

Pan Roasted Shrimp and Grits 
Andouille Sausage, Cheddar Cheese, Smoked Bacon

16

PLATES

Grilled Flat Iron Steak Potato Roll 
Scrambled Egg, Caramelized Onion Potatoes

25

Sunnyside Egg Frittata 
Braising Greens, Smoked Sturgeon, mushroom

20

Dungeness Crab Country French Omelet 
Cow Milk Cheese, Fine Herbs, Rustic Potatoes


18

Harvest Table Burger
Fontina Cheese, Homemade Bun, French Fries,
Bread and Butter Pickles

18

Maple Candy Belgian Waffle
Macerated Blackberry, Bacon Ice Cream

18

Crispy Suckling Pig Hash 
Slow Poached Egg, Fermented Hot Sauce

19

Bacon and Cheddar Benedict 
Country Ham, Pickled Green Tomato


22




CULINARY GARDENS


We invite you to take a walk around the Harvest Inn grounds before or after your meal to witness our culinary gardens, a source of pride and produce for our menus. Menu items denoted with this symbol include estate-grown ingredients.

SNACKS

Roasted Carrots 
Buttermilk, Vadouvan, Granola
6

Pomme Dauphine
Goat Cheese Fondue
7


Marinated Calamari 
Cucumber Gazpacho, Espelette Pepper
10


Crispy Pork Head 
Sauce Gribiche, Frisée, Chive
6

STARTERS

Halibut 
Pickled Serrano, Avocado, Cactus Pear Emulsion
13


English Pea Soup
Morel Mushrooms, Garlic Flan, Rye Croutons
10

Spring Vegetable Salad 
Red Ribbon Arugula, Humboldt Fog Cheese, Verde Lettuce
12


Asparagus Salad 
Crispy Hen Egg, Caesar Emulsion, Trout Roe
13


Yellow Fin Tuna 
Fennel Yogurt, Pickled Fresno Pepper, Radish
16

Pan Roasted Shrimp and Grits 
Andouille Sausage, Cheddar Cheese, Smoked Bacon
14

Grilled Octopus 
Fingerling Potatoes, Chard Lemon, Romesco
16


PLATES

Grilled Flat Iron 
Toasted Farro, Broccoli Rabe, Roasted Mushrooms,
Sauce Bordelaise
25

Potato Gnocchi 
Ramp Butter, Pickled Pearl Onions, Charred Favas
21


Smoked Salmon Sandwich
Whole Wheat, Cucumbers, Pickled Red Onion
21

Pan Roasted Wild King Salmon 
Crushed Potato, Castelvetrano Olives, Herb Shellfish Broth
32

Mizuna and Mustard Green Salad 
Smoked Chicken, Kohlrabi, Tomato Vinaigrette
18

Harvest Table Burger
Fontina Cheese, Homemade Bun, French Fries,
Bread and Butter Pickles
18

Butter Lettuce 
Bacon, Roasted Padron Peppers, Avocado, Dungeness Crab
19


Bacon and Cheddar Biscuits 
Country Ham, Pickled Green Tomato
Ranch Aioli
16




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SNACKS

Marinated Calamari 
Cucumber Gazpacho, Espelette Pepper
10


Marin Miyagi Oysters
Horseradish Sorbet, Tarragon
12

Roasted Carrots 
Buttermilk, Vadouvan, Granola
6


Pomme Dauphine
Goat Cheese Fondue
7


Crispy Pork Head 
Sauce Gribiche, Frisée, Chive
6

STARTERS


Spring Garden Salad 
Red Ribbon Arugula, Humboldt Fog Cheese,
Popped Sorghum
12


Halibut
Pickled Serrano, Avocado, Cactus Pear Emulsion
13


Yellow Fin Tuna 
Fennel Yogurt, Pickled Fresno Pepper, Radish
16

Grilled Octopus 
Fingerling Potatoes, Chard Lemon, Romesco
16

English Pea Soup 
Morel Mushrooms, Garlic Flan, Rye Croutons
10

Asparagus Salad 
Crispy Hen Egg, Caesar Emulsion, Trout Roe
13


Pan Roasted Shrimp and Grits 
Andouille Sausage, Cheddar Cheese, Bacon
14

Foie Gras Torchon 
Rhubarb, Grains of Paradise, Pistachios
26


PLATES

Poached Petrale Sole 
Saffron Nage, Lemon Thyme, Garden Beans
26

Mary's Organic Chicken 
Red Aziz Spinach, Roasted Artichokes, Cipollini Onion,
Vinaigrette
25

Pan Roasted Squab Breast 
Poached Plums, Stinging Nettles, Fermented Turnips,
Sherry Squab Jus
34

Chateau Sirloin Steak
Toasted Farro, Broccoli Rabe, Black Garlic, Sauce Bordelaise
37

Potato Gnocchi 
Ramp Butter, Croutons, Charred Favas
21

Pan Roasted Wild King Salmon 
Crushed Potato, Castelvetrano Olives, Herb Shellfish Broth
32

Grilled Pork Chop 
English Peas, Morels, Parmesan Polenta, Mustard Jus
28

Harvest Table Burger
Fontina Cheese, Homemade Bun, French Fries,
Bread and Butter Pickles
18



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DESSERT

Chocolate + Peanut Butter Bar

Dark Chocolate Marquis, Peanut Butter Mousse,
Chocolate Sorbet

9

Rhubarb Shortbread

Dulcey Custard, Balsamic Rhubarb Compote,
Whipped Cream Ice Cream

9

Strawberry Pavlova

Syrah Strawberries, Grand Marnier Sabayon,
Sour Cream Ice Cream

9

Chocolate Banana

Yuzu Poached Banana, Bittersweet Silk Torte,
Banana Sherbet

9

Meyer Lemon Chiffon

Meyer Lemon Curd, Pistachios Cream,
Napa County Olive Oil Ice Cream

9

Tasting of House Made Ice Cream & Sorbet

9

Trio of Artisanal Cheeses

9

Origin Coffee

House Blend - 70% Antigua, 30% Sun-Dried Ethiopia
8 oz - 4 | 16 oz - 7.50

Peru - Bagua Grande
8 oz - 4 | 16 oz - 7.50

Espresso 4
Cappuccino 5

Organic Tea Domain Teas

English Breakfast - Earl Grey - Chai Spice - Chinese
Green Tea - Citrus Rooibos - Chamomile - Peppermint
3.50

BEER + CIDER

Allagash, Wheat White Ale,
Portland, Maine

9

Anderson Valley Brewing, Poleeko Pale,
Boonville, California

6

Anderson Valley Brewing, Summer Solstice,
Boonville, California

6

Carneros Brewing Company, Jefeweizen,
Sonoma, California, 22 oz

17

North Coast Brewing, Scrimshaw Pilsner,
Ft. Bragg, California

6

North Coast Brewing, Old Rasputin, Imperial Stout,
Ft. Bragg, California

8

Chimay Red, Abbey Dubbel, Belgium

17

Samuel Smith's, Imperial Stout, England

9

William Tell, Cider 22 oz

22

Tilted Shed, Cider 750 ml

55

COCKTAILS

White Negroni

White Wine, Gancia Americano, Contratta Roso

14

Pomelo Spritz

Nolly Prat Dry, Crème de Cassis, Fresh Grapefruit,
Elderflower Syrup, Bubbles

14

WINE BY THE GLASS

SPARKLING

Brut, Mirabelle by Schramsberg, St. Helena, MV

14

Brut, Vintage, Domaine Carneros, Carneros, 2010

16

WHITE

Chardonnay, Sequoia Grove, Rutherford, 2012

10

Grenache Blanc, Priest Ranch,
Sommerston Estate, St. Helena, 2013

11

Sauvignon Blanc, Cairdean, St. Helena, 2013 (KEG)

13

Sauvignon Blanc, Grgich Hills, Fumé Blanc,
Rutherford, 2013

17

Viognier, Freemark Abbey, Rutherford, 2013

15

Blend, Robert Sinskey, Abraxas, Carneros, 2012

18

ROSÉ

Rosé of Cabernet Sauvignon, Isabel Mondavi,
Rutherford, 2013

11

RED

Cabernet Sauvignon, Round Pond, Rutherford, 2012

22

Cabernet Blend, Whitehall Lane, Tre Leoni,
St. Helena, 2012

11

Grenache Blend, Taken Wine Company,
Complicated, St. Helena, 2012

13

Merlot, Raymond, St. Helena, 2012

15

Syrah, Burgess, St. Helena, 2010

11

Zinfandel, Grgich Hills, Rutherford, 2010

14