

FARMHOUSE

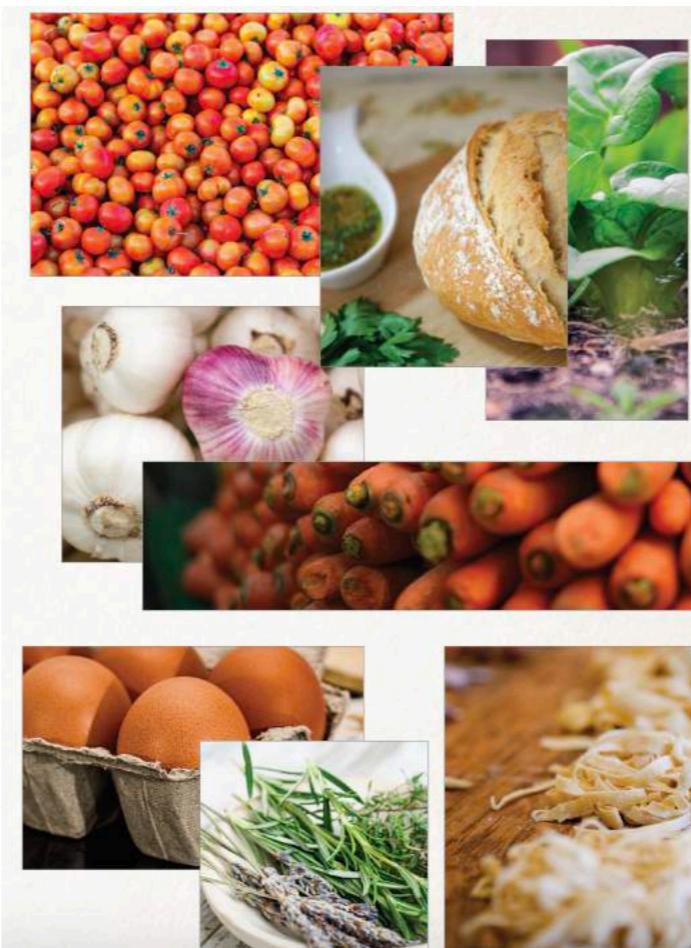


Cuisine & Philosophy

Nathan Peitso, second-generation farmer of Kenter Canyon Farms, redefines the traditional restaurant model by working directly with the region's top farmers to grow, harvest, and create dishes at FARMHOUSE.

Nathan, in the role of Executive Farmer, creates a seasonal farm-traceable “seed-to-plate” cuisine that showcases ingredients at their peak each month—such as nutty squash; dense baby romaine lettuce simply grilled; ripe heirloom tomatoes; sweet melons; aromatic fresh basil and mint.

The Spring 2018 menu focuses on grains and greens from Kenter Canyon , peas from Kong Farm, cauliflower and carrots from Weiser Farms, responsibly farmed meat, poultry, and sustainable seafood.



The space



FARMHOUSE'S design integrates elements and materials of a traditional American farm elevated by contemporary finishes and treatments in a well-balanced aesthetic. Welcoming guests includes a large open kitchen, lined with shelves of canned and preserved items evoking a farmer's pantry, along with a wood-fired oven and expansive grill. The 7,000 square feet space is seamlessly divided into intimate areas including a "living room" with a marquee fireplace, a "greenhouse" atrium with floor-to-ceiling windows, and a "farmer's table" enclave. Materials and design elements found throughout the restaurant include craftsman-style moldings, wooden ceilings, slate and oak floors, exposed brick, and vintage wallpaper.

SQUARE FOOTAGE & SEATING CAPACITY (TOTAL): 7,000 SQFT / 700 standing / 240 seated

The Space | the living room

SPECS: 1,200 SQFT / 259 standing / 80 seated

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The space | the cafe

SPECS: 900 SQFT / 180 standing / 64 seated

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The space | the lounge

SPECS: 630 SQFT / 189 standing / 32 seated

6



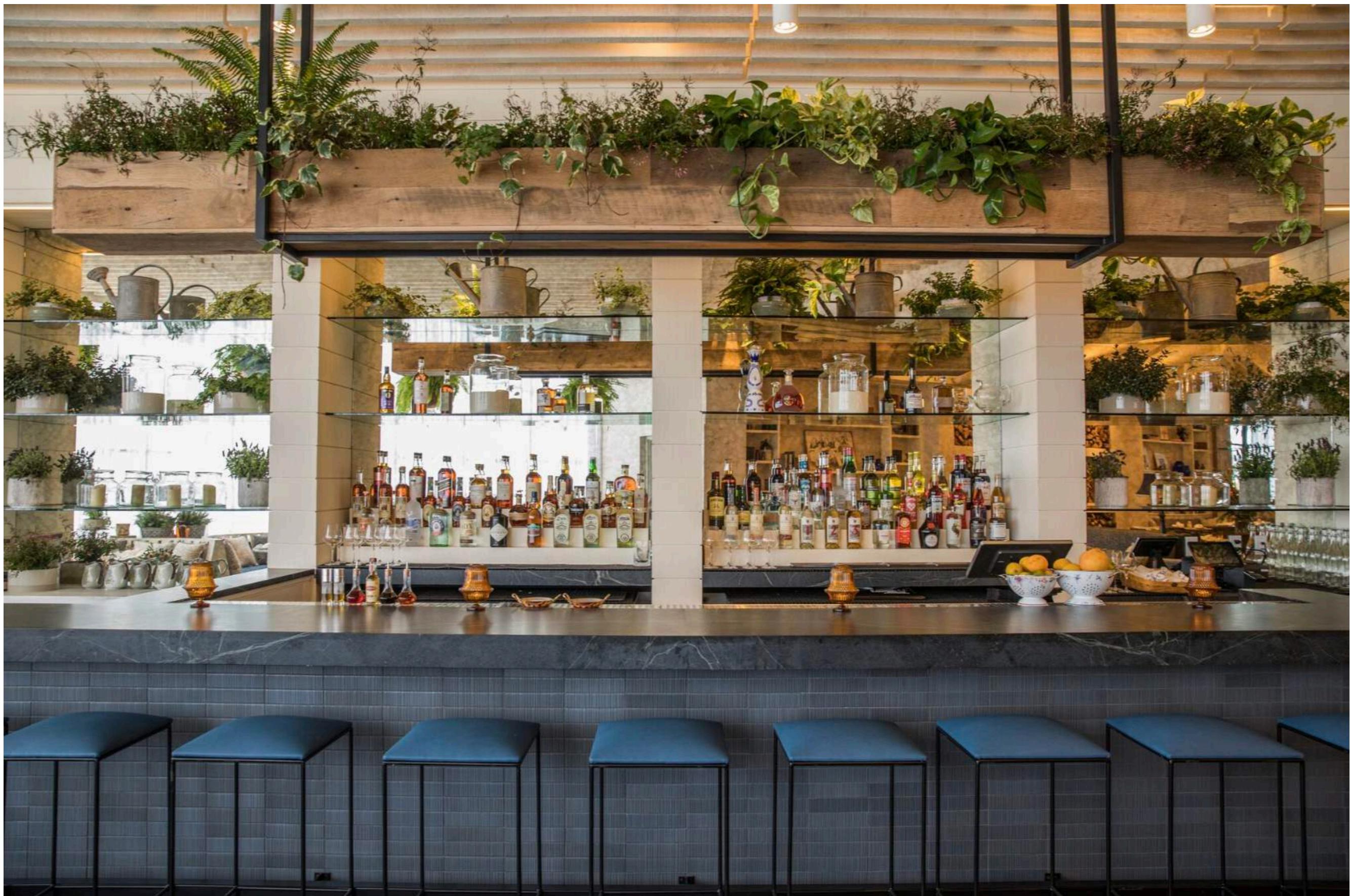
The space | the veranda

SPECS: 720 SQFT / 159 standing / 50 seated



The space | the veranda

SPECS: 720 SQFT / 159 standing / 50 seated







DINNER PRIX FIXE \$60

SUNDAY-THURSDAY

DINNER PRIX FIXE \$68

ALL NIGHTS

APPETIZER

Southern Sierra Carrots
Harissa, Avocado, Almonds

Roasted Cauliflower Soup
Purple, Yellow, Green Cauliflower,
carrot puree, pepitas

Mushroom Pizza
Taleggio, braised leeks, parmesan

Striped Bass Crudo
Meyer lemon, kumquat, chive blossoms

Radicchio and Chicory Salad
Goat's Ricotta, hazelnuts, parsley,
grapefruit

Cheese Course

(Add for \$6/pp Supplement)

**Selection of Californian Cheeses
and Condiments**

MAIN COURSE

Braised Lamb Shoulder
Carrot Romesco, Almonds, Herbs

House made Pappardelle
Pistachio Pesto, Roasted Cherry Tomatoes

Seared Wild Black Cod
Herbal Potatoes, Soft Boiled Egg,
Herb Salad

Grilled Half Chicken
Avocado, Tomatillo, Cashew butter

DESSERT

Chocolate pot de crème
Passion Fruit Mousse

Fennel Scented Pavlova
Local Bananas, Lemon Granite

Rhubarb Clafoutis
Vanilla Cream Chantilly

Seasonal Citrus Sorbet

APPETIZER

Southern Sierra Carrots
Harissa, avocado, almonds

Roasted Cauliflower Soup
Purple, Yellow, Green Cauliflower,
Carrot Puree, Pepitas

Grilled Oysters
Chili Lime Butter, Bacon Chive Butter

Striped Bass Crudo
Meyer lemon, kumquat, chive blossoms

Radicchio and Chicory Salad
Goat's Ricotta, Hazelnuts, Parsley,
Grapefruit

Peas and Buratta
Local Buratta, Peas, Pea Tendrils,
Croutons

Mushroom Pizza
Taleggio, braised leeks, parmesan

Cheese Course

(Add for \$6/pp Supplement)

**Selection of Californian Cheeses
and Condiments**

MAIN COURSE

Braised Lamb Shoulder
Carrot Romesco, Almonds, Herbs

Wild Mushroom Agnolotti
Mascarpone, Asparagus, Walnuts

Seared Wild Black Cod
Herbal Potatoes, Soft Boiled Egg, Herb Salad

Grilled Half Chicken
Avocado, Tomatillo, Cashew butter

Grilled Tri-Tip Steak
Salsa verde, balsamic-grilled romaine & treviso

DESSERT

Chocolate pot de crème
Passion Fruit Mousse

Rhubarb Clafoutis
Vanilla Cream Chantilly

Fennel Scented Pavlova
Local Bananas, Lemon Granite

Seasonal Citrus Sorbet

DINNER PRIX FIXE \$68

SHAREABLE MENU - ALL NIGHTS

MINIMUM 12 GUESTS

APPETIZER

Southern Sierra Carrots
Harissa, avocado, almonds

Grilled Oysters
Chili Lime Butter, Bacon Chive Butter

Striped Bass Crudo
Meyer lemon, kumquat, chive blossoms

Radicchio and Chicory Salad
Local Buratta, Peas, Pea Tendrils, Croutons

Peas and Buratta
Local Buratta, Peas, Pea Tendrils, Croutons

Farmer's Plate
Grilled & pickled vegetables, bread, goats' cheese ranch

Mushroom Pizza
Taleggio, braised leeks, parmesan

Cheese Course

(Add for \$6/pp Supplement)

**Selection of Californian Cheeses
and Condiments**

MAIN COURSE

Braised Lamb Shoulder
Carrot Romesco, Almonds, Herbs

House made Pappardelle
Pistachio Pesto, Roasted Cherry Tomatoes

Whole Grilled Striped Bass
Slaw, Cilantro, Chili, Lemon

Roasted Whole Petaluma Chicken
Stuffing, Red Frill Mustard Greens

Grilled Tri-Tip Steak
Salsa verde, balsamic-grilled romaine & trevisio

Smashed Fingerling Potatoes
Espelette aioli

Grilled Rapini
lentils, raisins, golden balsamic, hazelnuts

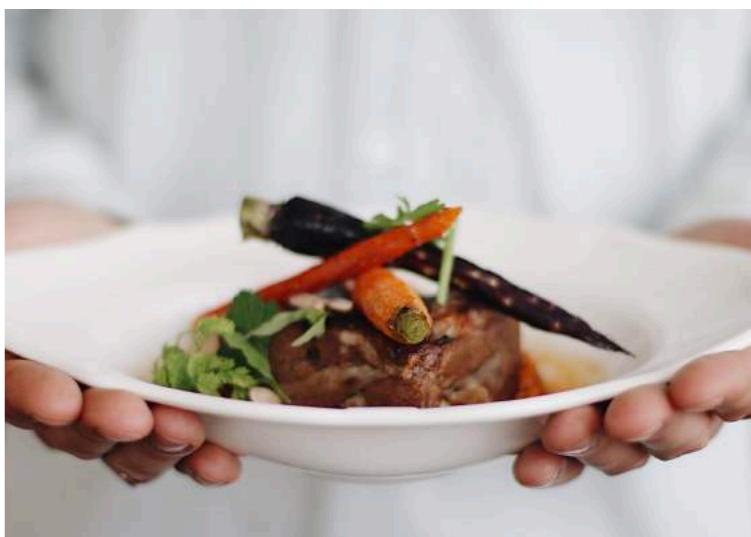
DESSERT

Chocolate pot de crème
Passion Fruit Mousse

Fennel Scented Pavlova
Local Bananas, Lemon Granite

Rhubarb Clafoutis
Vanilla Cream Chantilly

Seasonal Citrus Sorbet



BRUNCH PRIX FIXE \$38

SATURDAY & SUNDAY
MINIMUM 12 GUESTS



APPETIZER

Southern Sierra Carrots
Harissa, avocado, almonds

Roasted Cauliflower Soup
Purple, Yellow, Green Cauliflower, Carrot Puree, Pepitas

Grilled Lettuce Ceasar Salad
Little gem, croutons, confit tuna, parmesan

Radicchio and Chicory Salad
Goat's Ricotta, Hazelnuts, Parsley, Grapefruit

Farmer's Plate
Grilled & pickled vegetables, bread, goats' cheese ranch

MAIN COURSE

Fine Herbs & Goat Cheese Omelette
Served with greens or fingerlings

Scrambled Free Range Eggs
Asparagus and Wild Mushrooms

Steak and Eggs
Wood Grilled Tri Tip Steak, Eggs, Fingerling Potatoes

Eggs Benedict
Buttermilk Biscuits, Pork Belly, Hollandaise Sauce

French Toast
Brioche, Local Bananas, Pecans, Rum

Farmhouse Burger
Pickled Onion, Cucumber, Lettuce, Espelette Aioli, Fingerling Fries

Breakfast Pizza
Egg, bacon, fresno chilies, fontina



DESSERT

Chocolate pot de crème
Passion Fruit Mousse

Fennel Scented Pavlova
Local Bananas, Lemon Granite

Rhubarb Clafoutis
Vanilla Cream Chantilly

Seasonal Citrus Sorbet

LUNCH PRIX FIXE \$36

MONDAY-FRIDAY

APPETIZER

Simple Salad

Salanova, shaved vegetables, pickled vegetables, herb vinaigrette

Roasted Cauliflower Soup

Purple, Yellow, Green Cauliflower, Carrot Puree, Pepitas

Garden Toast

Grilled & pickled vegetables, bread, goats' cheese ranch

Grandma Ruth's Chicken Soup

Kale, herb pesto



MAIN COURSE

Farmhouse Chicken Salad

Roast Chicken, Bacon, Apple, Walnuts, Bloomsdale Spinach, Baby Kale

Farmhouse Burger

Pickled Onion, Cucumber, Lettuce, Espelette Aioli, Fingerling Fries

Ocean Trout Gravalax Toast

Pickled shallots, sprouts, goats' cheese ranch

Grilled Chicken & Avocado Sandwich

Lettuce, heirloom tomato, mayonnaise

Steak Salad

Endive, radicchio, fingerlings, blue cheese dressing

Any Pizza

DESSERT

Chocolate pot de crème

Passion Fruit Mousse

Fennel Scented Pavlova

Local Bananas, Lemon Granite

Rhubarb Clafoutis

Vanilla Cream Chantilly

Seasonal Citrus Sorbet

LUNCH PRIX FIXE \$40

MONDAY-FRIDAY

APPETIZER

Simple Salad

Salanova, shaved vegetables, pickled vegetables, herb vinaigrette

Grilled Lettuce Ceasar Salad

Little gem, croutons, confit tuna, parmesan

Roasted Cauliflower Soup

Purple, Yellow, Green Cauliflower, Carrot Puree, Pepitas

Garden Toast

Grilled & pickled vegetables, bread, goats' cheese ranch

Grandma Ruth's Chicken Soup

Kale, herb pesto

MAIN COURSE

Farmhouse Chicken Salad

Roast Chicken, Bacon, Apple, Walnuts, Bloomsdale Spinach, Baby Kale

Farmhouse Burger

Pickled Onion, Cucumber, Lettuce, Espelette Aioli, Fingerling Fries

Grilled Half Chicken

Avocado, Tomatillo, Cashew butter

Grilled Tri-Tip Steak

Salsa verde, balsamic-grilled romaine & treviso

Ocean Trout Gravalax Toast

Pickled shallots, sprouts, goats' cheese ranch

DESSERT

Chocolate pot de crème

Passion Fruit Mousse

Fennel Scented Pavlova

Local Bananas, Lemon Granite

Rhubarb Clafoutis

Vanilla Cream Chantilly

Seasonal Citrus Sorbet



TRAY-PASSED HORS D'OEUVRES

VEGETABLE

- Southern Sierra Carrots, harissa, avocado, almonds
- Cauliflower Toast, raisins, yogurt, capers, dill
- Mini Tomato Tartlettes *
- Peas & Burrata
- Celery Root Rosemary Skewers

POULTRY & MEAT

- Grilled Chicken Rosemary Skewers, sesame & mustard sauce
- Wood Grilled Tri Tip Steak, salsa Verde
- Braised Lamb Shoulder, Carrot Safran romesco, almond

SEAFOOD & FISH

- Striped Bass Crudo, meyer lemon, kumquat, chive blossoms
- Grilled Oysters, fresno chili-lime butter
- Ocean Trout Gravlax on Blini *

PASTA & PIZZA

- Cacio e Pepe Spaghetti
- Mushroom Taleggio Pizza with braised leeks
- Sopressata fontina Pizza

DESSERT

- Dark Chocolate Custard, kumquat mousse
- Mini Clafoutis, Rubarb
- Seasonal Sorbet
- Seasonal Mini Tart*

PRICE PER PERSON

- PARTY 12 to 100 :** Choose 6 (except the *)
\$20 for one hour (3 pcs/person)
\$34 for two hours (6 pcs/person)
\$48 for three hours (9 pcs/person)
- PARTY of 100 and above all the items**
\$24 for one hour (3 pcs/person)
\$38 for two hours (6 pcs/person)
\$52 for three hours (9 pcs/person)

STATION MENU \$80

ONLY AVAILABLE FOR PARTIES OF 100 OR MORE

CARVING STATION

(Please choose three)

Whole Roasted Petaluma Chicken
Stuffing, Red Mustard Frills

Whole Wood Grilled Striped Bass
Ginger- Kale Slaw, Cilantro, Chili

Baked Mt Lassen Ocean Trout,
Dill, Lemon, capers, Olive Oil

Braised Lamb Shoulder
Carrots, Parsley, White Wine

Roasted Rib Eye
Mushroom Jus

VEGETABLE STATION

(Please choose three)

Southern Sierra Carrots
Harissa, Avocado, Almonds

Grilled Broccolini
Lentils, Raisins, Golden Balsamic, Hazelnuts

Whole Roasted Cauliflower
Yogurt, Sesame, Capers, Dill, Currants

Pea Buratta Garden Peas
Pea tendrils, Croutons

Pickled and Crudite Farm Vegetables
Grilled Bread, Goat's Ricotta

Farmhouse Salad
Salanova, Seasonal Vegetables, Herb Vinaigrette

Shaved Fennel and Arugula Salad
Smokey Blue Cheese, Citrus Vinaigrette

Radicchio and Chicory Salad
Goat's Ricotta, Hazelnuts, Parsley, Grapefruit

PIZZA & PASTA STATION

(Please choose three)

Pasta

Spaghetti
Cacio e pepe, pea shoots & peas

Pappardelle
Pistachio pesto, slow roasted tomatoes

Agnolotti
Mascarpone, wild mushrooms, asparagus, walnuts

Creste di Gallo
Braised lamb shoulder, carrots, parmesan

Pizza

Tomato, Burrata & Basil Pizza
California tomato, mozzarella, parmesan, basil

Sausage & Broccolini Pizza
Pork sausage, yellow squash, goats' milk ricotta

Mushroom Pizza
Taleggio, braised leeks, parmesan

Soppressata Pizza
Fontina, mozzarella, fresno chili

CHEESE & CHARCUTERIE

American Prosciutto, Salami, Bresola, Sopresatta, Chicken
Pate, Select Californian Cheeses

DESSERT STATION

Rhubarb Clafoutis
Whipped Cream

Chocolate Pot de Crème
Passion Fruit Mousse

Seasonal Sorbet

Seasonal Tart

OPEN BAR PACKAGE

Sparkling Wine

CHARDONNAY/PINOT NOIR
Argyle 'Grower Series' Brut, Oregon 2014

Red Wine

PINOT NOIR J Wilkes, Santa Maria 2014
NEBBIOLO Palmina, Santa Barbara County 2014/2010
RHONE BLEND Tables Creek 'Patelin de Tables', Paso Robles 2015
CABERNET SAUVIGNON Cultivar 'North Coast', Napa Valley 2015
SYRAH Qupe, Central Coast 2015

Rosé Wine

GRENACHE Malene, Central Coast 2016

White Wine

SAUVIGNON BLANC Hunt & Harvest, Napa Valley 2016
GRUNER VELTLINER Tatomer 'Meeresboden', Santa Barbara 2016
PINOT GRIGIO Palmina, Santa Barbara 2016
CHARDONNAY Talley Vineyards 'Oliver's Vineyard', Edna Valley 2016

Beer

SANTA MONICA WITBEIR Santa Monica CA, 4.80%
EL SEGUNDO CITRA HOP Venice, CA, 4.80%
BOOMTOWN CZECH PILSNER Los Angeles, CA 4.00%

Spirits

Vodka
HUMBOLTD ORGANIC CALIFORNIA VODKA
GREY GOOSE

Bourbon
TEMPELTON RYE

Tequila
EL CHARRO BLUE AGAVE

Mezcal
EL SILENCIO

Gin
MARTIN MILLERS

Scotch
FAMOUS GROUSE

Whiskey
JAPANESE KIKORI RICE

Classic cocktails

THAI BASIL
Mezcal, thai basil, poblano chili, passion fruit, bell pepper

POPPY
Cognac, california poppy amaro, rye, herbal liqueur

LAVENDER
Vodka, aloe, lavender, lemon

CHAMOMILE
Japanese whiskey, chamomile, sage, pineapple, lemon, egg white

GERANIUM & TONIC
Gin, geranium, elderflower, kumquat, lemon

PRICING PER GUEST

\$40 / 1 hour
\$50 / 2 hours
\$65 / 3 hours
\$75 / 4 hours



Restaurant Specs & Contact Info

THE SPACE

SQUARE FOOTAGE & SEATING CAPACITY (TOTAL): 7,000 SQFT / 700 standing / 240 seated

CAFE: 900 SQFT / 180 / 64

LOUNGE: 630 SQFT / 189 / 32

LIVING ROOM: 1,200 SQFT / 259 / 80

VERANDA: 720 SQFT / 159 / 44

ROOMS: 4 TOTAL, WITH 2 FULL-SERVICE BARS

PRIVATE DINING: YES

PRIVATE ENTRANCE: YES

SERVICE: BRUNCH, LUNCH, & DINNER

WI-FI: YES

AV CAPABILITIES: TV, SPEAKERS, AND ABILITY TO RENT A SCREEN, MICROPHONE, ETC.

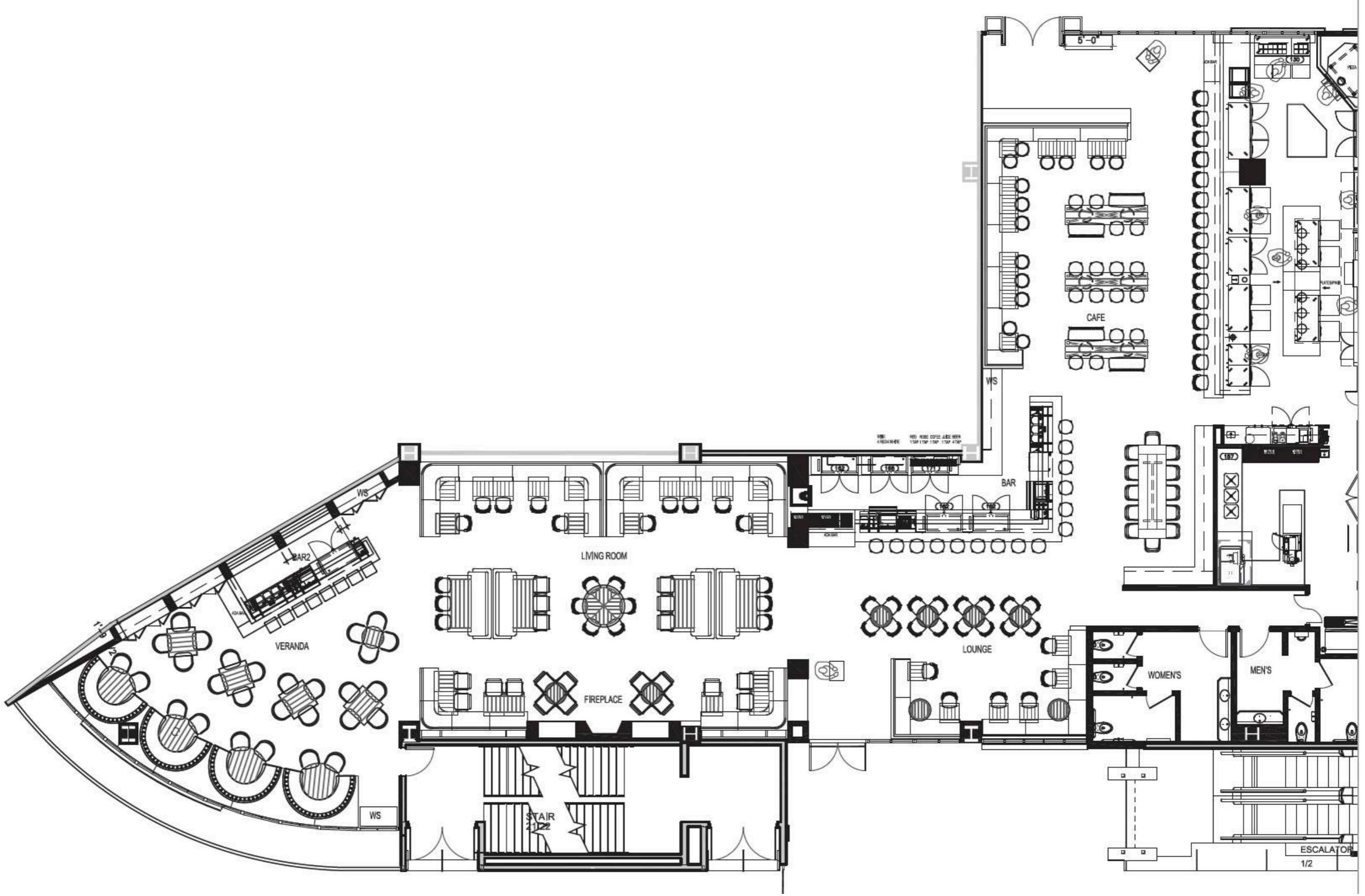
PARKING & VALET: Capacity for more than 500 cars. Valet fees are \$5 before 4pm, \$8 thereafter.

CONTACT

WEBSITE: <http://farmhousela.com>

EVENT & RESERVATION INQUIRIES : events@farmhousela.com / (310) 818-4925

Restaurant Floor Plan



Our Location

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