



New Eats Across Napa and Sonoma Valleys

Chew on these suggestions for new restaurants, menus, and products.

Farm Restaurant at Carneros Resort and Spa

Executive chef Aaron Meneghelli has unveiled a five-course themed tasting menu, showcasing pristine produce from his new on-site organic farm. For example: "Peas, Please," a dish presented as panna cotta with poached Maine lobster and smoked trout roe; ricotta gnocchi in snap pea foam; and green pea gelato in white chocolate ganache. 4048 Sonoma Hwy., Napa, (707) 299-4880, farmatcarneros.com.



Farm: Staples include halibut, pea panna cotta, and gnocchi. Photo courtesy of Farm at Carneros Resort and Spa.