

JOHN ASH & CO.

AT VINTNERS INN

We take great pride in bringing you the bounty of local purveyors as well as our own farms and gardens using sustainable, seasonal and organic products for our inspired wine country cuisine.

STARTERS

HOG ISLAND SWEET WATER OYSTERS / HALF DOZEN 16

Meyer lemon granité, hogwash, cocktail sauce

CREAMY SPRING ONION SOUP 9

spicy pickled ramps

ROASTED HEIRLOOM BEETS 12

La Quercia prosciutto,
Di Stefano burrata cheese

ALMA TIERRA FARMS ORGANIC BABY LETTUCES 11

port wine braised pears, *Pt. Reyes Farmstead Blue*,
pomegranate vinaigrette

WILTED BABY SPINACH SALAD 12

Black Pig bacon, 63° Felton Acres farm egg,
brown sugar red wine vinegar dressing

LOCAL AND HOUSE MADE CHARCUTERIE 12/19

homemade mustard, olives, pickled vegetables, cornichons

CALAMARI FRITTI 14

Asian slaw, Thai basil dipping sauce

ASIAN STYLE AHI TUNA TARTARE 15

soy, ginger, avocado, scallions,
wakame salad, won ton chips

DUNGENESS CRAB FRITTERS 16

Waldorf salad, jalapeño aioli

SONOMA ARTISAN FOIE GRAS

Choose 1, 2 or 3 preparations for 14, 23, 32

choice of pâté, crème brûlée or seared
toasted walnut cinnamon brioche,
apple and thyme infused raisins, apple syrup

ARTISAN CHEESE BOARD

Choose 1, 3 or 6 cheeses 7, 15, 23

Cow milk Pt. Reyes Blue Pt. Reyes Farmstead Cheese Co port infused dried figs	Cow milk Mt. Tam Cowgirl Creamery quince paste	Cow milk Boho Belle Bohemian Creamery apple thyme infused raisins	Goat milk Bermuda Triangle Cypress Grove honey poached pears	Goat milk Fresh Chevre Redwood Hill Farm pequillo peppers	Sheep milk Baserri Barinaga Ranch sour cherry jam
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An 18% gratuity will be added for parties of 8 or more. For those wishing to split a dish, a \$2 charge on appetizers and \$4 charge on entrees will be applied. Our menu does not list every ingredient used in the preparation of our dishes. If you are allergic to or intolerant of specific foods, please tell your server when ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In consideration of others, please refrain from using cellular phones in the restaurant.

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MAIN COURSES

CHEF'S RISOTTO SELECTION A.Q.

Available in full and half portion

PENNE PASTA WITH STRAUSS FARMS VEAL MEATBALLS 15/21

sage, mozzarella, *Parson's* cherry tomatoes,
sweet onions, cream

PAN SEARED ALASKAN HALIBUT 36

fava beans, fava leaves, pearl onions,
red creamer potatoes, Riesling grapeseed oil

LOCH DUART SALMON "SOUS VIDE" 33

potato crêpe roulades, butter braised golden turnips,
black pepper beurre blanc

SONOMA LIBERTY DUCK BREAST 36

braised garden greens, dried cranberries, almonds, wild rice pilaf,
white balsamic and honey poached pears
add seared Sonoma Artisan foie gras 12

GLEASON RANCH CHICKEN BREAST 28

stuffed with gruyere, wrapped in prosciutto
grilled asparagus, dirty rice, chicken velouté

PAN SEARED DIVER SCALLOPS 36

stir-fried vegetables, rice noodles,
Tamari broth

ACHIOTE SPICED DUROC PORK TENDERLOIN 32

cumin roasted cauliflower, tomatillo salsa,
chorizo & scallion polenta

DURHAM NATURAL BEEF TENDERLOIN STEAK 39

caramelized brussel sprouts, Medjool dates, whipped potatoes,
roasted bone marrow, sauce bordelaise

GRILLED LAMB T-BONES 36

flageolets, rainbow carrots, baby artichokes,
lamb sweetbreads

Executive Chef

Thomas Schmidt

Sous Chef

Devin Kellogg

Culinary Gardener

Annya Maskey