

Easter Brunch Menu

2010

Welcome to John Ash & Co. We are glad you are able to join us here in the vineyard for our Easter Sunday Brunch. All Brunch Main Courses include an assortment of housemade brunch breads and fresh fruit.

Tom Schmidt
Executive Chef

Starters

Six Hog Island Oysters on the Half Shell \$16
tobiko caviar, cocktail sauce, Meyer lemon granité, hogwash

Sonoma Onion Soup \$10
topped with toasted croûte and gruyère cheese

Celery Root and Truffle Bisque \$11
add Canadian lobster meat \$8

Organic Baby Spinach Salad \$12
baked goat cheese, candied walnuts
and apple cider vinaigrette

Dungeness Crab Cakes \$16
Sausalito Springs watercress, sun dried tomato aioli

Grilled Asparagus with Poached Farm Egg \$13
mâche with bacon and béarnaise

Bellwether Farms Ricotta Cheese and Smoked Salmon Blintzes \$14
sour cream and chive sauce, roasted piquillo pepper cream

Main Courses

Sticky French Toast \$16
brown sugar sauce, toasted pecans, Applewood smoked bacon and maple syrup

Eggs Benedict \$19
toasted English muffins, poached farm eggs, hollandaise sauce,
honey glazed ham
or with smoked salmon \$25

Cagianno's Chicken Sausage, Avocado & Fontina Frittata \$17
country potatoes with sun-dried tomatoes and basil

Hickory Smoked "Gleason Farms" Pork Tenderloin \$22
sautéed apples, Pt Reyes blue polenta, apple reduction

Pan Seared California Sea Bass \$28
green asparagus, wild rice blend, crab bisque sauce
add Dungeness crab legs \$8

Petaluma Chicken Sauté with Oyster Mushrooms \$20
mozzarella, prosciutto, lemon-caper sauce

Wiener Schnitzel \$22
gourmet mushrooms a la crème, sour cream mashed potatoes

Sonoma Lamb Chops \$24
Spring succotash and mint sauce

Grilled Rare Hawaiian Ahi Tuna \$29
smashed sunchokes, grilled roasted garlic broccolini and chili butter

An 18% gratuity will be added for parties of 6 or more.

Our menu does not list every ingredient used in the preparation of our dishes.

If you are allergic to or intolerant of specific foods, such as nuts or cilantro, please tell your server when ordering.

All breakfast breads are housemade by Pastry Chef Casey Stone.