

John Ash & Co Restaurant
Gracianna Wine Maker Dinner
Wednesday, August 18, 2010

First Course

Grilled Pacific Blue Prawn

salad of carrots and snow peas, ginger lemon grass emulsion

Paired with Gracianna, Suzanne's Blend, Russian River Valley Chardonnay 2009

Second Course

Pan Seared filet of Salmon

sautéed Bloomsdale spinach, pinot beurre rouge

Paired with Gracianna, Bacigalupi Vineyard, Russian River Valley, Pinot Noir 2007 & 2008

Third Course

Pappardelle with Sonoma duck confit

gourmet mushrooms, garden herbs, roasted garlic,
duck cracklings and grated Bohemian Creamery Capriago

Paired with Gracianna, Bacigalupi Vineyard, Russian River Valley, Zinfandel 2008

Fourth Course

Herb Crusted T-Bone Lamb Chop

with roasted root vegetables, grilled polenta
and zinfandel reduction

Paired with Gracianna, Bacigalupi Vineyard, Russian River Valley Zinfandel 2007

Dessert

Cheese Plate

and assorted dessert tapas



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HORS D'OEUVRES

Melon Balls

wrapped in Prosciutto di Parma

Arancini

with Truffel Aioli

Served with Roederer Sparkling Wine