

# Three Days to Say, “I Love You”

Want to show that special someone in your life just how much they mean to you?

## Dinner at John Ash & Co.

We know what a special occasion it is so we have made a weekend of it!

### Friday & Saturday, February 12th & 13th

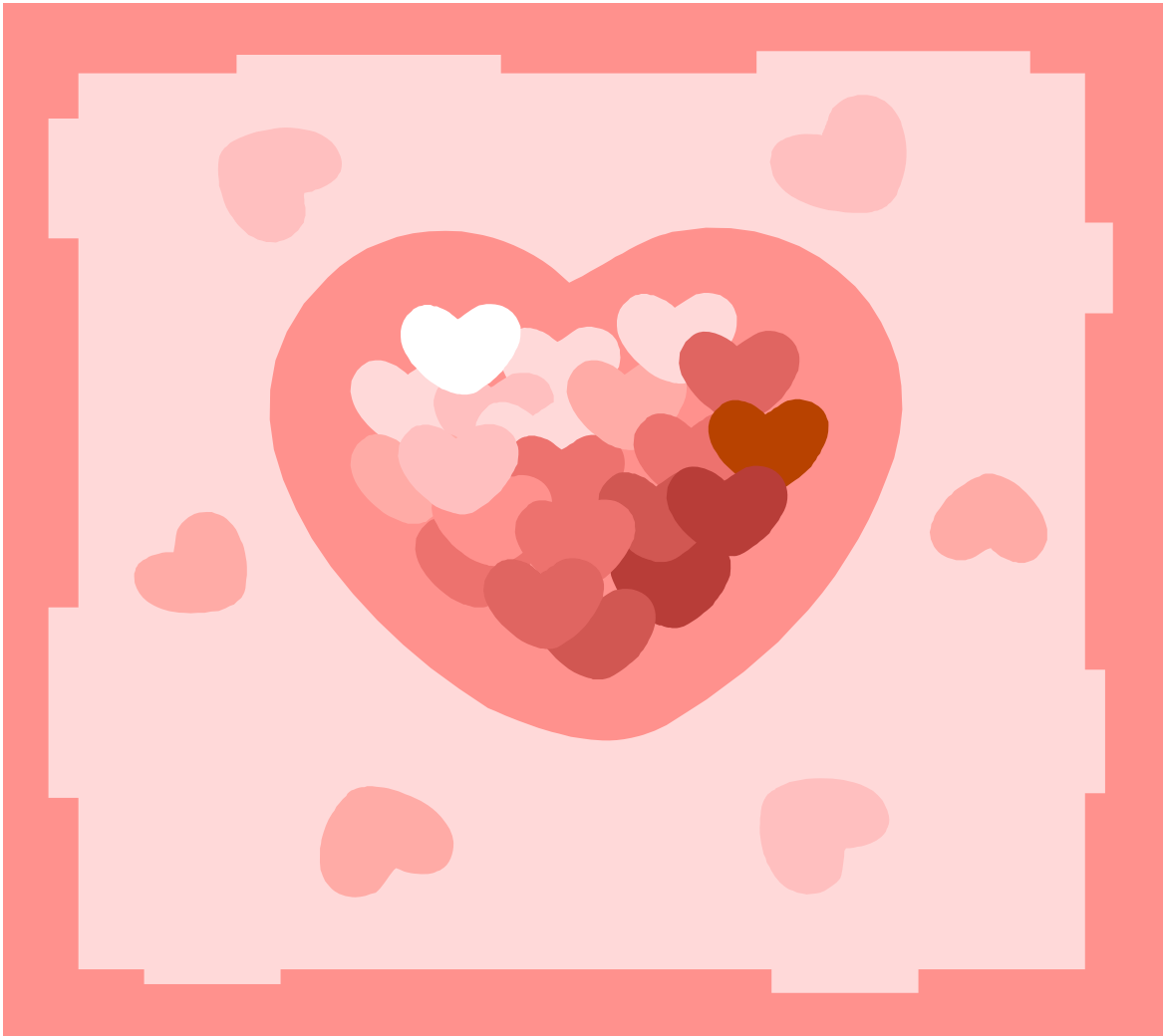
Select from our regular dinner menu with some “passion-inspired” specials designed by Executive Chef Thomas Schmidt

### Sunday, February 14th—Valentine’s Day

Enjoy a three-course, prix fixe dinner  
\$52/person, exclusive of beverages, tax and gratuity

Interested in making a night of it? Our lovely European style four diamond Vintners Inn is just steps away down a cobblestone path.

Space is limited! Reservations Highly Recommended  
(707) 527-7687



***Valentine's Day at John Ash & Co.***  
***February 14, 2010***

*We are pleased that you have chosen to spend this special occasion with us. On this night of romance, we offer a toast to all lovers and recall the words of Virginia Woolf, "One cannot think well, love well...if one has not dined well."*

*Thomas Schmidt*  
*Executive Chef*

***Amuse-Bouche***

***Ahi Tuna Tartare***  
*avocado purée, fleur de sel*

***Appetizers***

***Hog Island Kumomoto Oysters Served Cold on the Half Shell***  
*tobiko caviar and champagne mignonette*

***Celery Root and Truffle Bisque***  
*white truffle oil and chives*  
*add Canadian lobster meat \$8*

***Mixture of Organic Baby Lettuces***  
*pomegranates, spicy candied pecans and chèvre with a fig vinaigrette*

***Wilted Spinach Salad***  
*Applewood smoked bacon, poached egg, sweet and sour vinaigrette*

***Pan Seared Day Boat Sea Scallops***  
*smashed yellow cauliflower and shaved aged mimolette cheese, chili butter*

***Duo of Sonoma Foie Gras***  
*apple ginger compote, apple vodka granite, seared granny smith apples*  
*add \$10*

***Entrees***

***Red Beet and Bellwether Farms Ricotta Canneloni***  
*red beet cream sauce, frizzled beets, bull's blood greens*

***Roasted Fulton Farms Chicken Breast***  
*sautéed spinach, creamy parmesan polenta, red pepper cream sauce*

***Pan seared Liberty Duck Breast***  
*grilled chilli broccolini, sweet potato gratin, blood orange sauce*  
*add pan seared Sonoma duck foie gras \$12*

***Loch Duart Salmon***  
*sautéed swiss chard, gnocchi, pink peppercorn sauce*

***Pan-Seared Corvina Sea Bass***  
*asparagus risotto in a crab bisque*  
*add Dungeness crab legs \$7*

***Grilled Filet of Angus Beef***  
*sour cream mashed potatoes, baby carrots and truffle sauce*  
*2 seared sea scallops add \$8*

***Grilled Loin of "Broken Arrow Ranch" Venison***  
*fork crushed purple potatoes, haricot verts and cranberry demi-glace*

***Desserts***

***Bittersweet Chocolate Dobos Torte***  
*raspberry coulis, crème anglaise, fresh raspberries and a chocolate cigarette*

***Passion Fruit Crème Brûlée***  
*coconut lime sorbet and macadamia nut shortbread heart cookies*

***Lemon Angel Cake***  
*Angel food cake, lemon chiboust cream, almond praline and huckleberry compote*

***Dessert menu will be presented after dinner--Add Wine Pairing for additional \$28/person***

♥ *Prix fixe, \$52.00 per person, exclusive of beverages, tax and gratuity* ♥

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