

JOHN ASH & CO
AT VINTNERS INN

Enjoy a romantic 3-course dinner especially for you and your Valentine. Indulge in an array of tantalizing appetizers, exquisite entrees, luscious desserts and wines that will make your pulse race. Reservations required. \$60/person++.

Make it a night to remember and stay in one of our luxurious rooms at Vintners Inn, just a romantic stroll away. Show your Valentine how much you care.

Happy Valentine's Day

*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."*

Amuse-Bouche

Herb Roasted Gulf Prawn

avocado tartar, fleur de sel

Appetizers

Hog Island Kumomoto Oysters on the Half Shell

wasabi infused tobiko caviar, Hog Wash

Roasted Red Beet Soup

goat cheese, chives

add Canadian lobster meat \$8

Organic Baby Lettuces

roasted cashews, ruby red grapefruit, champagne vinaigrette

Sesame Salmon Tartare

wakame seaweed, avocado, cucumber, scallions, ginger, Togaroshi aioli

Dungeness Crab Fritters

Waldorf salad, smoked paprika aioli, jalapeño aioli

Duo of Sonoma Artisan Duck Foie Gras

pan-seared and crème brûlée

braised apples, thyme infused apple foam

add \$12

Entrees

Wild Mushroom Risotto

porcini streusel, herb salad, Bohemian Creamery Capriago

Prosciutto Wrapped Free Range Chicken Breast

braised Savoy spinach, roasted butterball potatoes,

Roasted Liberty Duck Breast

salsify, pears, turnips, blood oranges

add pan seared Sonoma duck foie gras \$14

Pan Seared California Sea Bass

sun-dried tomato cucumber salsa, farro, chive butter sauce

Wild Salmon, Sous Vide

gourmet mushrooms, parmesan polenta, mushroom broth

add ½ butter braised lobster tail \$15

Grilled Filet of Angus Beef

green asparagus, mozzarella and dry jack potato gratin, zinfandel reduction

add 2 seared diver scallops \$14

Pomegranate Glazed Short ribs of Kobe Beef

braised green beans, crème fraîche whipped potatoes, pomegranate reduction

Desserts

Box of Chocolates

bittersweet chocolate mousse, salted chocolate truffles, white chocolate gelato

Raspberry Swirl Fromage Blanc Cheesecake

raspberry rose consommé, candied rose petal, sugared pistachios

Passion Pavlova

pineapple, mango, passion fruit syrup, coconut lime sorbet

\$60 per person