

JOHN ASH & CO
AT VINTNERS INN

CHEF'S TASTING MENU

Four Course Tasting Menu

\$68 per guest / Savory Wine Pairings Additional \$35

ORGANIC BABY LETTUCE

strawberries, farro, filberts,
Shamrock goat feta, hazelnut vinaigrette
2017 Copain "Tous Ensemble", Anderson Valley

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DUNGENESS CRAB FRITTERS

green papaya salad, mango aioli
2017 Carol Shelton Coquille Blanc, Paso Robles

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SPRING VEGETABLE RISOTTO

carnaroli rice, Grana Padano, leeks, preserved lemon,
tarragon nage
2016 Journeyman Chardonnay, Russian River Valley

or

GRILLED BACON WRAPPED PORK TENDERLOIN

sautéed spinach, whipped potatoes,
brown butter mushrooms, pork jus
2016 Raeburn Pinot Noir, Russian River Valley

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PERSIMMON WHISKEY CAKE

Alley 6 toffee sauce, crème anglaise, vanilla gelato

Executive Chef
Thomas Schmidt

Executive Sous Chef
William Oliver

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.