

JOHN ASH & CO
AT VINTNERS INN

CHEF'S TASTING MENU

Four Course Tasting Menu

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

ROASTED BEET SALAD

pear purée, arugula, pickled red onions, walnut vinaigrette,
Cypress Grove Bermuda Triangle goat cheese **GF**
2017 The Larsen Projekt Rosé, Dry Creek Valley

††

ROASTED GARDEN SQUASH SOUP

toasted pepitas, pomegranate molasses **V GF**
2016 Flanagan Viognier, Bennett Valley

††

ROASTED SEA BASS

herb spaetzle, spiced apple braised greens, parsley emulsion

Add 3 roasted gulf prawns 9 ea

2015 Montagu "Durell Vineyard" Chardonnay, Sonoma Coast

or

ANGUS BEEF PAVÉ*

sautéed spinach, cabernet reduction, Vidalia onion rings,
smashed german butterball potatoes

Add roasted bone marrow 8 ea

2015 Ferrari-Carano Cabernet Sauvignon, Alexander Valley

††

STICKY TOFFEE PUDDING

bourbon toffee sauce, creme anglaise,
apple currant compote

Executive Chef
Thomas Schmidt

Sous Chef
Danny Girolomo

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