

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

arugula, pomegranates, fried chèvre,
pomegranate vinaigrette

2017 The Larsen Projekt Rosé, Dry Creek Valley

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ROASTED GARDEN SQUASH SOUP

toasted pepitas, pomegranate molasses **V GF**

2016 Flanagan Viognier, Bennett Valley

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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

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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.