

# JOHN ASH & CO

AT VINTNERS INN

We take great pride in bringing you the bounty of our own gardens, local farms and purveyors using sustainable, seasonal and organic products for our inspired wine country cuisine.

## STARTERS

### SWEET WATER OYSTERS / HALF DOZEN\* 20

hogwash, lemon, cocktail sauce **GF**

### ROASTED GARDEN SQUASH SOUP 10

toasted pepitas, pomegranate molasses **V, GF**

### ORGANIC BABY LETTUCE 12

shaved garden roots, crumbled *Pt. Reyes* Bay Blue Cheese, apple cider vinaigrette **GF**

### ROASTED BEET SALAD 12

pear purée, arugula, pickled red onions, walnut vinaigrette, *Cypress Grove* Bermuda Triangle goat cheese **GF**

### WILTED BABY SPINACH SALAD 13

poached *Shiloh Hill Vineyards* farm egg, *Hobbs'* bacon, sweet sour red wine bacon fat vinaigrette **GF**

### DUNGENESS CRAB FRITTERS 17

green papaya salad, mango aioli

### CALAMARI FRITTI 15

Asian slaw, peanuts, Thai basil dipping sauce

### ANGUS BEEF CARPACCIO \* 16

*Good Faith Farms* olives, basil, EVOO, arugula, parmesan foam **GF**

### CHILE RELLENO 15/25

poblano pepper stuffed with cilantro & pepper jack cheese, pico de gallo, guacamole, Mexican style rice

### FOIE GRAS TRIO \* 27

pan seared, torchon & crème brûlée, pickled apples, quince jam, pop rocks, toasted brioche

### ARTISAN AND HOUSE MADE CHARCUTERIE 14/24

grain mustard, marinated organic olives, toasted focaccia, pickled vegetables, cornichons

### ARTISAN CHEESE BOARD 7/18/26

Choose 1 / 3 / 6 cheeses

#### Cow milk

Pt. Reyes Bay Blue  
Pt. Reyes Farmstead Cheese Co.  
Kiss the Flower honeycomb

#### Cow milk

Mt. Tam  
Cowgirl Creamery  
quince paste

#### Cow milk

Sao Jorge  
Joe Matos Cheese Factory  
cranberry ginger compote

#### Cow/Goat milk

Broncha  
Achadinha Cheese Co  
pickled grapes

#### Goat milk

Fresh chèvre  
Shamrock Artisan  
sun dried tomato pesto

#### Sheep milk

Bo Peep  
Bohemian Creamery  
sour cherry jam

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## MAIN COURSES

### BAIA ORGANIC ELBOW PASTA 18/26

roasted cauliflower, garlic,  
almonds, raisins, Vella dry jack  
ADD 3 roasted gulf prawns 9

### THAI VEGETABLE CURRY 24

red curry, coconut, peppers, cauliflower, baby corn,  
cabbage, tomato, *Alive & Healing* Tempeh, basmati rice **GF,V**

### LOBSTER RISOTTO 24/38

carnaroli rice, lobster, leeks, preserved lemon,  
herbs, lobster oil, parmesan **GF**

### ROASTED PACIFIC WHITE SEA BASS 38

herb spaetzle, spiced apple braised greens, parsley emulsion

### ROASTED DIVER SCALLOPS AND GULF PRAWNS 36

“haricot coco“ beans, dried tomatoes, garden kale,  
roasted garlic, lemon, parsley, herb oil **GF**

### BONELESS “ROCKY” BRICK CHICKEN 26

charred leeks, pearl onions, cremini mushrooms, pork belly lardons,  
polenta croutons, red wine chicken jus **GF**

### HOBBS’ BACON WRAPPED PORK TENDERLOIN 36

roasted yam puree, smoked brussels sprouts,  
cranberry pork jus **GF**

### AGED ANGUS BEEF FILET OR NEW YORK STEAK 46

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

### ZINFANDEL BRAISED BONELESS GRASS FED SHORT RIBS 35

roasted carrots & sunchokes, cheesy *Anson Mills* grits **GF**

### CHEF TOM’S LAMB TRIO 37

grilled chop; house made “gyro” sausage; braised boneless shank;  
cardamom grilled pears, vegetable fregola,  
smoked tomato jam, gremolata, cipollini onion

### **Add the following to any entrée or appetizer selection:**

*pan seared sea scallop 8 ea*

*roasted bone marrow 8 ea*

*crispy veal sweetbreads 8*

*3 roasted gulf prawns 9*

*½ Maine lobster tail 15*

*seared foie gras 12*

### **Executive Chef**

Tom Schmidt

### **Sous Chef**

Danny Girolomo

### **Culinary Gardener**

Chris Connell

A 20% gratuity will be added for parties of 8 or more. For those wishing to split a dish, a \$2 charge on appetizers and \$4 charge on entrees will be applied. Our menu does not list every ingredient used in the preparation of our dishes. If you are allergic to or intolerant of specific foods, please tell your server when ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*

**GF** denotes gluten free items; **V** denotes vegan items. Our kitchen is not gluten free or vegan.

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