

# 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

### OYSTERS ON THE HALF SHELL / HALF DOZEN\* 20

hogwash, lemon, cocktail sauce **GF**

### NEW CALIFORNIAN CLAM CHOWDER 13

Manila clams, clam broth, cream, sofrito, smoked pork belly, yukon gold potatoes, dill oyster crackers

### ORGANIC BABY LETTUCE 12

strawberries, farro, filberts, Shamrock goat feta, hazelnut vinaigrette

### ROASTED BEET & ARUGULA SALAD 13

pickled red onion, verjus dressing, marcona almonds, whipped *Kite Hill* almond milk “ricotta” **GF, V**

### 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

### AHI TUNA TARTARE \* 16

avocado, shoyu vinaigrette, mizuna, wasabi-yuzu-aioli, lentil bōru

### 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

Carmody  
Bellwether Farms  
Estate persimmon jam

#### Goat milk

Lucy  
Epicurean Connection  
marcona almonds

#### Goat milk

Purple Haze  
Cypress Grove  
strawberry gastrique

#### Sheep milk

Bo Peep  
Bohemian Creamery  
sour cherry jam

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## MAIN COURSES

### DUCK EGG FETTUCCINE CARBONARA 18/28

spring peas & tendrils, braised *Hobbs'* pancetta, Grana Padano, tarragon alfredo, crispy duck skin gremolata

### THAI VEGETABLE CURRY 24

red curry, coconut, bell peppers, cauliflower, *Tierra Farms* hominy, 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 ALASKAN HALIBUT 39

toasted freekah ancient grain, tsukemono chard, ginger chips, miso dashi butter

### ROASTED DIVER SCALLOPS AND GULF PRAWNS 36

“haricot coco” beans, dried tomatoes, spinach, roasted garlic, lemon, parsley, pistou **GF**

### BONELESS “ROCKY” BRICK CHICKEN 25

curried cous cous, charred baby carrots, Estate cavolo nero, house made “harissa”, mint drizzle

### GRILLED BERKSHIRE PORK CHOP 39

mixed pole beans, smoked fennel & chicory greens, yam fritters, pork jus

### AGED ANGUS BEEF FILET OR NEW YORK STEAK 47

delta asparagus, fondant potatoes, brown butter wild mushrooms, farm egg béarnaise **GF**

### ORGANIC COLA BRAISED BONELESS SHORTRIBS 37

green garlic spoonbread, molasses onion brûlée, cider & chili braised collard greens

### CHEF TOM’S LAMB TRIO 37

grilled chop; braised boneless shank; house made sausage; fava bean purée, potato pave, blackberry zinfandel gastrique **GF**

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

*Pan Seared Sea Scallop* 8 ea

*Roasted Bone Marrow* 8 ea

*Roasted Gulf Prawns (3)* 9

*Crispy Pork Belly* 7

*Roasted Delta Asparagus* 8

*Brown Butter Mixed Mushrooms* 8

### EXECUTIVE CHEF

Thomas Schmidt

### EXECUTIVE SOUS CHEF

William Oliver

### SOUS CHEF

Dan Nielson

### SOUS CHEF

Gino Guerrero

### 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 entrées 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.**