

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.

Due to the extreme drought situation in California, water is available only upon request.

STARTERS

HOG ISLAND SWEET WATER OYSTERS / HALF DOZEN* 18

Meyer lemon granité, hogwash, cocktail sauce GF

CAULIFLOWER SOUP 9

arugula pesto GF V

ADD seared sea scallop 8 ea

ROASTED CHIOGGIA BEET SALAD 13

Di Stefano burrata, house grown beet micro greens,

Medlock Ames verjus dressing GF

MIXED ALMA TIERRA BABY LETTUCES 12

roasted quinces, *Pt. Reyes* blue crumbles,

honey balsamic vinaigrette GF

WHOLE LEAF CAESAR SALAD 11

anchovy garlic dressing, sourdough croutons, parmesan

ADD beer batter fried "Rocky" chicken tenders 7

ADD 3 gulf prawns 9

CHILE RELLENO 14/21

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

CALAMARI FRITTI 15

Asian slaw, Thai basil dipping sauce

DUNGENESS CRAB FRITTERS 16

Mexican cabbage salad, cilantro,
spicy mango aioli

TUNA TARTARE STACK 16

crispy won tons, avocado, cilantro,
pickled radishes, tōgarashi

FOIE GRAS TRIO * 26

pan seared, torchon & crème brûlée,
braised apples, huckleberry gastrique, toasted brioche

LOCAL AND HOUSE MADE CHARCUTERIE 14/22

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

ARTISAN CHEESE BOARD 7/16/23

Choose 1 / 3 / 6 cheeses

Cow milk

Pt. Reyes Blue

Pt. Reyes Farmstead Cheese Co.
port infused dried figs

Cow milk

Mt. Tam

Cowgirl Creamery
Estate persimmon jam

Cow milk

St. George

Joe Matos Cheese Factory
apple-thyme raisins

Goat milk

Bermuda Triangle

Cypress Grove Chèvre
prune chutney

Goat milk

Fresh Chèvre

Redwood Hill Farm
Estate fig mostarda

Sheep milk

Txiki

Barinaga Ranch
sour cherry jam



MAIN COURSES

TORCHIO PASTA WITH BUTTERNUT SQUASH 14/22

Hobbs' pancetta, Valley Ford estero gold reserve, garden rosemary

ADD 3 gulf prawns 9

VEGAN CAULIFLOWER "STEAK" 19

spicy red lentils, sautéed County Line baby spinach, caponata GF V

OLIVE POWDER SEARED AHI TUNA AND SEA SCALLOP * 36

*za'atar roasted Paul's Produce parsnips, County Line ancho cress,
braised farro, romesco sauce*

ROASTED WHITE SEA BASS * 37

*baby turnips and carrots, leek emulsion,
salt roasted sunchokes GF*

ADD seared sea scallop 8 ea

ROASTED LIBERTY DUCK BREAST* 38

*roasted romanesco, sweet onions, Asian pear chutney,
maple infused New Family Farm acorn squash purée GF*

ADD pan seared foie gras 12

PETALUMA POULTRY "ROCKY" BRICK CHICKEN * 24

*boneless chicken griddled under a brick, creamy corn, pearl onions,
Hobbs' bacon roasted fingerling potatoes GF*

GRILLED VANDE ROSE PORK CHOP * 34

*griddled treviso, broccolini, garden sage brown butter,
smashed Rancho Gordo corona beans GF*

GOCHUJANG BRAISED BN RANCH BEEF CHEEKS 33

*vegetable fried rice, wood ear mushrooms,
crispy rice noodles*

AGED ANGUS BEEF FILET OR NEW YORK STEAK * 43

*roasted rainbow carrots, beer battered maitake mushrooms,
whipped potatoes, watercress, port reduction*

ADD roasted bone marrow 5 ea

HERB CRUSTED RACK OF LAMB * 45

*cipollini onions, garden savory scented pole beans,
Vella dry jack potato gratin, cabernet lamb reduction GF*

Executive Chef

Tom Schmidt

Sous Chef

Devin Kellogg

An 18% 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.

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