# John Ash & Co Welcomes Gracianna Winemaker Dinner

Thursday, July 25, 2013

# **Passed Appetizers**

Tuna tartar, Asian dressing, wonton chip Peach gazpacho Kiwi's Blend, Sauvignon Blanc 2012

# **Dinner Menu**

### **Diver Scallop Crudo**

Meyer lemon zest, roasted beets, beet reduction, lemon infused olive oil Suzanne's Blend, Russian River Valley, Chardonnay 2012

#### **Gourmet Mushroom Strudel**

pickled sweet onions, Sausalito Springs watercress Bacigalupi Vineyard, Russian River Valley, Pinot Noir 2011

## **Roasted Squab**

thyme polenta, braised cherries, squab reduction Bacigalupi Vineyard, Russian River Valley, Pinot Noir 2010

#### Seared Filet of Durham Natural Beef

sourdough crusted creamed greens, rainbow carrots, Zinfandel reduction Bacigalupi Vineyard, Russian River Valley, Zinfandel 2010

#### Platters of Cheese and Friandises

\$99 all inclusive <a href="http://www.brownpapertickets.com/event/403539">http://www.brownpapertickets.com/event/403539</a> to reserve NOW!