

John Ash & Co Welcomes
Balletto Winemaker Dinner
Thursday, August 8, 2013

Hors d'oeuvres

Red Beet Cured Salmon Tartar on dark bread, horseradish crème
Grilled Zucchini stuffed with *Redwood Hill* goat cheese & herbs
Rosé of Pinot Noir, Russian River Valley 2012

Dinner

Alma Tierra Baby Lettuces with Pan Seared Scallop
crispy pork belly, sweet fennel, fennel pollen
Estate Chardonnay, Russian River Valley 2011

Salmon Creek Ranch Duck Breast
warm salad of green beans and wax beans with summer savory,
cherry reduction
Winery Block, RRV, Pinot Noir 2010

Lavender Crusted Roasted Lamb Loin
baked creamed savoy spinach, lemon roasted rainbow carrots, Israeli cous cous
and grain blend, lamb jus
Sexton Vineyards, Pinot Noir, RRV 2010

Peach Melba
poached Dry Creek peaches, vanilla gelato, fresh raspberry sauce
Gewürztraminer, RRV 2012

\$99 all inclusive
Visit www.brownpapertickets.com/event/421378
to reserve NOW!