

John Ash & Co Welcomes  
**Gracianna Winemaker Dinner**  
Thursday, July 24, 2014

**Appetizers**

**Butter Poached Dungeness Crab Leg**  
avocado mousse

**Local Strawberries**  
whipped Redwood Hill Farm chèvre, meyer lemon zest, fleur de sel  
*Kiwi's Blend, Russian River Valley, Sauvignon Blanc 2012*

**Dinner**

**Pan Seared Day Boat Sea Scallop**  
**Red Beet Cured Salmon**  
golden beet purée, pickled baby beets, arugula  
*Suzanne's Blend, Russian River Valley, Chardonnay 2011*

**Pan Roasted Breast of Quail**  
warm lentil salad, crispy sage leaves, Gracianna pinot noir reduction  
*Bacigalupi Vineyard, Russian River Valley, Pinot Noir 2011*

**House Made Wild Boar Sausage**  
creamed Gourmet Mushrooms, thyme, balsamic glaze  
*Bacigalupi Vineyard, Russian River Valley, Pinot Noir 2012*

**Herb Crusted Cascade Creek Lamb Company Rack of Lamb**  
savory bread pudding, haricots verts with summer savory,  
Gracianna zinfandel and lamb reduction  
*Bacigalupi Vineyard, Russian River Valley, Zinfandel 2010*

**Artisan Cheese and Friandises**