

John Ash & Co Welcomes
Kobler Estate Wine Maker Dinner
Tuesday, June 24, 2014

Appetizers

Prawn Melon Skewer, toasted peanuts, Thai vinaigrette
Yellow Tomato Gazpacho Shooter
Sauvignon Blanc, Dry Creek Valley 2013

Dinner Menu

Grilled Dry Creek Peach

melted St George cheese, organic greens, Chardonnay poppy seed dressing
Chardonnay, Russian River Valley 2013

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**Lobster Duo:**

Lobster Cappuccino  
Lobster Salad, avocado, EVOO, Meyer lemon, garden chives  
*Viognier, Russian River Valley 2013*

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Pan Seared Breast of Squab

summer corn cake, squab-cherry reduction
Reserve Syrah Russian River Valley 2010

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**Summer Savory Crusted Rack of Lamb**

potatoes au gratin, haricots verts, cippolini onion, Zinfandel reduction  
*Zinfandel, Dry Creek Valley 2012*

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Mignardises

\$100 all inclusive
Visit www.brownpapertickets.com/event/668992
to reserve NOW!