

JOHN ASH & CO

AT VINTNERS INN

We take great pride in bringing you the bounty of local purveyors as well as our own farms and gardens using sustainable, seasonal and organic products for our inspired wine country cuisine.

STARTERS

HOG ISLAND OYSTERS ON THE HALF SHELL 16 half dozen

Meyer lemon granité, hogwash, cocktail sauce

VINTNERS INN SOUP OF THE DAY 10

ask your server

CREAMY "HOG ISLAND" CLAM CHOWDER 11

house made crackers

CALAMARI FRITTI 13

jicama salad and Thai basil dipping sauce

CLASSIC CAESAR SALAD 10

garlic croutons and Parmigiano-Reggiano

add 5 grilled marinated prawns 9

add roasted "Sonoma Select Natural" chicken breast 7

GRILLED ASPARAGUS SALAD 13

soft boiled "Salmon Creek Ranch" duck egg,
garden arugula, vinaigrette

LITTLE GEMS SALAD WITH TANGERINES 12

watercress cream, tangerine vinaigrette,
Humboldt Fog goat cheese

HALIBUT CEVICHE WITH AJI AMARILLO 12

lime, cilantro, red onion, avocado cream,
purple potato chips

SONOMA VALLEY FOIE GRAS, PAN SEARED & PATÉ 21

garden rhubarb, savory bread pudding,
sautéed strawberries with white balsamic

CANADIAN LOBSTER "ESCARGOT STYLE" 16

garlic, lemon, parsley, butter, foccacia

"SONOMA SELECT NATURAL" CHICKEN LETTUCE WRAPS 12

green onions, peanuts, cilantro, Asian dipping sauce

An 18% gratuity will be added for parties of 8 or more. If you are allergic to or intolerant of specific foods, please tell your server when ordering.

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

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MAIN COURSES

GRILLED MARINATED ASPARAGUS 18

gourmet mushrooms, estero gold cheese, creamy polenta
add 2 pan-seared diver scallops 12

SPAGHETTI WITH BABY ARTICHOKE AND PANCETTA 16

garlic, smoked olive oil, Parmigiano Reggiano
add 5 grilled marinated prawns 9

"SONOMA SELECT NATURAL" BRICK CHICKEN 21

creamed corn with leeks, mashed potatoes

PAN SEARED ALASKAN HALIBUT 34

fava beans & green beans with summer savory
wild rice cakes

SEAFOOD CATAPLANA 32

mixed fish and seafood in a shrimp broth
chorizo, tomato, peppers, marble potatoes

SONOMA LAMB T-BONE AND LAMB SAUSAGE 26

Moroccan cous cous with dried apricots and ginger,
raz el hanout braised carrots and English peas

BREAST OF SONOMA COUNTY LIBERTY DUCK 33

creamy thyme polenta, brussel sprout leaves,
cherry compote

GRILLED FILET OF "CREEKSTONE" ALL NATURAL BEEF

35 (5oz.)/39 (7oz.)

sour cream and horseradish mashed potatoes,
cipollini onions, spinach, roasted garlic, madeira sauce
add seared Sonoma Valley foie gras 12

GRILLED "GLEASON RANCH" PORK CHOP 32

pearl onions, shiitake mushrooms, English peas,
pork belly confit, potato gratin, dry sherry sauce

Executive Chef
Thomas Schmidt

