



SPRING MENU MAY 2020



DUCK Á L'ORANGE - \$40

Liberty Farms Duck A L'Orange
Pommes Purée with Black Truffle
Seasonal Vegetable with Mimmolette Cheddar Béchamel
Butter Lettuce Salad with Garden Accoutrement and Vinaigrette

Suggested Wine Pairings

2018 Reserve Chardonnay • 2012 Crane Vineyard Merlot

PORCHETTA - \$40

Niman Ranch Crispy Skin Pork Loin
Fresh Focaccia, Rosemary and Sea Salt
Roasted Seasonal Farm Vegetables
Tri-Color Salad with Garden Accoutrement and Vinaigrette

Suggested Wine Pairings

2019 Church Vineyard Sauvignon Blanc • 2016 Oak Knoll District Cabernet Sauvignon

SMOKED BRISKET - \$40

Barbeque Smoked Brisket with House Made Tomato Based Sauce
Cheddar Hush Puppies
Mornay Macaroni and Cheese
Poppy Seed Slaw

Suggested Wine Pairings

2016 Coombsville Vineyard Cabernet Sauvignon • 2015 Reserve Cabernet Sauvignon

140 DAY DRY AGED NEW YORK STRIP STEAK - \$55

140 Day Dry Aged Local New York Strip Steak, 8oz Prime
Pommes Duchesse, Crispy Leeks
Roasted Seasonal Farm Vegetables
Béarnaise Butter

Suggested Wine Pairings

2016 Coombsville Cabernet Sauvignon • 2006 Reserve Cabernet Sauvignon

TSAR NICOULAI CAVIAR

½ Ounce, Classic - \$40

TSAR NICOULAI CAVIAR

½ Ounce, Estate - \$60

TSAR NICOULAI CAVIAR

½ Ounce, Reserve - \$80

ACCOUTREMENT WITH EACH ½ OUNCE TIN

Sea Salt Kettle Chips
5oz Bellwether Farms Crème Fraîche
Mother of Pearl Caviar Spoon

Suggested Wine Pairings

La Dame Michele Blanc de Blancs

Please call with questions or to discuss pairing menu with a John Anthony Wine Educator
Call: 707.265.7711 • Email: info@JAVWine.com • LiveChat: [JohnAnthonyVineyards.com](https://www.JohnAnthonyVineyards.com)
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