

# CHEF NEAL FRASER DINNER

WITH FEATURED GUESTS

*Julien Howsepian, Winemaker - Kosta Browne*

*Jason Bowlin, Chef de Cuisine - Redbird*

*Tobin Shea, Bar Director - Redbird*

The Farmhouse at Ojai Valley Inn

January 18, 2020

## VENTURA SPIRITS COCKTAIL RECEPTION

*Hosted by Tobin Shea, Bar Director - Redbird*

### Snacks

Lamb Belly Lettuce Cup, Grilled Pineapple Salsa

Salt and Pepper Local Squid

Razor Clam Ceviche

### Spritz

Ventura Spirits Limoncello, Dolin Blanc Vermouth de Chambery,

Prosecco, Lemon Essence

### Bramble

Ventura Spirits Wilder Gin, Lemon, Blackberry,

Giffard Creme de Mure, Prosecco

### Old Fashioned

Ventura Spirits Strawberry Brandy, Cold Brew Coffee,

Maple Syrup, Tempest Fugit Kina L'Aero

## D I N N E R

1

Sautéed John Dory, Potato Gnocchi, Chanterelle Mushrooms, Salsify, Garlic Nage

*2017 Kosta Browne One Sixteen Chardonnay, Russian River Valley*

2

Wood Grilled Squab, Red Wine Risotto, Charred Cabbage

*2017 Kosta Browne Pinot Noir, Sta. Rita Hills*

3

Grilled Rack of Elk, Winter Root Vegetables, Huckleberries

*2014 Kosta Browne Kanzler Vineyard Pinot Noir, Sonoma Coast*

4

30-Day Dry Aged Aspen Ridge New York Steak, Pommes Aligot, Shaved Black Truffles

*2013 Kosta Browne Pisoni Vineyard Pinot Noir, Santa Lucia Highlands, poured from magnum*

5

Cajeta Bread Pudding, Goat Milk Ice Cream, Burnt Caramel

*2013 Castello di Volpaia, Vin Santo del Chianti Classico*