

a la carte menu

# A S H

HEARTH  AND BAR

christmas eve

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## STARTERS

foraged pine smoked mussels 17 GF  
parsley & garlic aioli

wagyu beef tartare 34 GF  
olive fed wagyu / lingonberry / ash mayo / nasturtium capers / amaranth crisps

foie gras mousse 19  
brown-butter brioche / rosemary-plum coulis / farm lettuce

cured lobster carpaccio 21 GF  
nuoc cham / ginger / sunchoke / chile / cilantro stem

## MAINS

rabbit & ricotta gnudi 32  
rabbit broth / winter root vegetables / aged parmesan / lemon / parsley


ember-roasted black bass 42 GF  
bottarga / crushed potatoes / warm dashi cream / kombu vinegar / herb oil

10yr. aged balsamic braised wagyu short rib 49 GF  
horseradish gremolata / orange-caraway glazed carrots / veal jus

lacquered wild duck confit 41 GF  
farm potato fondant / wilted winter greens / spiced duck sauce

## DESSERT

chocolate bread pudding 12   
hay ash whipped mascarpone cream / honey / sea salt

curated cheese board 28 GF   
variety of 4 specially selected cow, sheep, & goat cheeses  
amaranth crisps / marcona almonds / honey comb / kombucha-poached pears

executive chef  
franklin perdue



chef de cuisine  
eric zangara

GF = gluten free,  = vegetarian

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions