

John Ash & Co.
New Year's Eve 2013 Celebration
First Seating

AMUSE BOUCHE

AHI TUNA TATAKI
shredded daikon, soy, ginger

FIRST COURSE

LOBSTER BISQUE
preserved lemon and dill crème fraîche
add butter poached lobster meat \$10

HOUSE MADE DEVIL'S GULCH RABBIT TRUFFLE SAUSAGE
braised savoy cabbage, truffle beurre blanc

STINGING NETTLE RAVIOLO
whole egg yolk, brown butter, Bohemian Creamery Capriago

DIVER SCALLOP DUO
crudo: meyer lemon olive oil, fleur de sel
pan seared: celery root purée, chili butter

MAIN COURSE

ROASTED WHITE SEA BASS
tempura fried rock shrimp, winter vegetable risotto, yuzu basil glaze
add pan seared diver scallop \$8

HERB CRUSTED LOIN OF CALIFORNIA LAMB
sunchoke purée, sunchoke chips, haricots verts, lamb cassis reduction

COFFEE ROASTED BREAST OF LIBERTY DUCK
baby rainbow carrots, potato cakes, blood orange sauce

BONE MARROW CRUSTED FILET OF DURHAM RANCH NATURAL BEEF
brussel sprouts, preserved lemon, "Black Pig" bacon,
sweet onion rings, whipped potatoes, bordelaise sauce
add butter braised lobster tail \$25

PAN SEARED ÖRA KING SALMON & DIVER SCALLOP
Bellwether Farms ricotta gnocchi, asparagus, arugula, uni butter

DESSERT COURSE

CHOCOLATE TRIO
valrhona chocolate mousse dome, deep fried chocolate truffle, dark chocolate gelato

REDWOOD HILLS CHÈVRE CHEESECAKE
vanilla poached pears, Eldorado Gold gelee, pear sorbet, walnut praline

BAKED ALASKA
lemon gelato, genoise, huckleberry sauce, sugar frosted almond slices