

HAPPY THANKSGIVING

Welcome to John Ash & Co. We're glad you are here to spend this special day with us. In this menu, we are featuring some of our favorite autumn items. Thanks for joining us and we hope we will see you during the coming holiday season. Bon Appétit!

FIRST COURSE

CARROT AND PARSNIP SOUPS

tarragon cashew cream **V, GF**

add seared sea scallop \$8 ea

TOM'S FRENCH ONION SOUP

puff pastry dome, Joe Matos Cheese Factory St. George cheese

MIXED ORGANIC BABY LETTUCES

candied chestnuts, fried chèvre, pear vinaigrette **GF**

ROASTED SAYRE FARMS BEET SALAD

shredded romaine lettuce, soft boiled farm egg, anchovy garlic dressing **GF**

add Black Pig bacon \$3

LIBERTY DUCK TERRINE

pistachios, currants, garden fig mostarda, garlic toasted french baguette

SPICY AHI TUNA TARTARE**

avocado, cucumber, gochujang mayonnaise, mizuna,

soy wasabi vinaigrette, won ton chips

MAIN COURSE

BUTTERNUT SQUASH RAVIOLI

roasted butternut squash, sage cream sauce, Hwy 1 cheese

GRILLED MARINATED PORTOBELLO MUSHROOM

corn, leek and cinnamon cap mushroom ragout **V**

OVEN ROASTED BN RANCH HERITAGE TURKEY

celery, sage and giblet dressing, pan gravy, orange glazed carrots, whipped Yukon Gold potatoes, cranberry sauce

DIVER SCALLOPS AND GULF PRAWNS

yam purée, roasted cipolini onions, sautéed spinach, Meyer lemon garlic herb oil **GF**

WHITE SEA BASS

sautéed brussels sprout leaves with preserved lemon, creamy herbed polenta, beurre blanc **GF**

add 3 roasted gulf prawns \$9

DEVIL'S GULCH LANGLEY PORK CHOP

stuffed delicata squash, wild rice cakes, apple madeira sauce

add pan seared duck foie gras \$12

GRILLED FILET OF DRY AGED ANGUS BEEF

garlic roasted broccoli and carrots, potato cheese timbale, sauce choron **GF**

add ½ roasted lobster tail \$15

DESSERT COURSE

MOM'S CHOCOLATE CAKE

saltine toffee, cookies and crème gelato, cocoa nib tuile

SPICED PUMPKIN TART

pumpkin seed brittle, bourbon gelato, honey caramel

CARDAMOM APPLE CRUMBLE

almond date gelato, apple chip **V**

\$68 adults

\$34 twelve and under

An 18% gratuity will be added for parties of 6 or more. If you are allergic to or intolerant of specific foods, please tell your server when ordering. **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **GF** denotes gluten free items; **V** denotes vegan items. Our kitchen is not gluten free or vegan.

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