SPRING GRAND VEGETARIAN MENU

GREEN ASPARAGUS
GAZPACHO, RHUBARB AND BLUEBERRY, SPRING HONEY, BURRATA
gazpacho, rhubarbe et myrtille, miel de printemps, burrata

SYMPHONY OF VEGETABLES
CAULIFLOWER VELOUTÉ, BRASSICAS, LEMON OIL
BABY LEEKS MIMOSA, BLACK TRUFFLE
SWEET AND SOUR TURNIP, WHITE ASPARAGUS, HONEY VINAIGRETTE
crème de chou-fleur, brassica, huile de citron
jeunes poireaux mimosa, truffes noires
aigre-doux de navets, asperges blanches, vinaigrette au miel

DAIKON
PICKLED, SEAWEED BUTTER, CURRY, CRISPY RICE
marinée, beurre d'algues, curry, riz croustillant

JIDORI EGG
SOFT COOKED EGG, EGGPLANT "ZAALOUK", MINT, CORIANDER, MAKRUT LIME
œuf mollet à l'aubergine "zaalouk" menthe, coriandre et feuille de citronnier

WHITE ASPARAGUS
ROASTED, NORI, TRUFFLE AIGRELETTE
rôtie, nori, aigrelette à la truffe

SEASONAL VEGETABLES
GREEN ASPARAGUS, BLACK GARLIC, MOREL MUSHROOMS, NATURAL JUS
asperges vertes, émulsion d'ail noir, morilles, jus naturel

CITRUS
SILKY LEMON CREAM, GRAPEFRUIT COMPOTE, CLEMENTINE SORBET
crème soyeuse de citron, compote de pamplemousse, sorbet clémentine

CHOCOLATE & COFFEE ENTREMET
VANILLA CONFIT, LEMON ZEST, CUSTARD AND DOUBLE ESPRESSO ICE CREAM
confit de vanille, zeste de citron, crémeux et crème glacée double espresso

MIGNARDISES CART
chariot de mignardises

Menu 295
Cheese Cart 38
Standard Pairing 150
Grand Pairing 350

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A service charge in the amount of 20% is automatically applied to your bill.
90% of the amount of this service charge is distributed to the service staff as a gratuity. The remaining 10% is retained by ASH as a service charge.
A 1% Health San Francisco fee will be applied to all checks.