AUTUMN GRAND TASTING MENU

POMEGRANATE

duck ham, geranium marshmallow, olive oil

CAVIAR COMPOSITION (3 service)

lobster gelée, sweet corn, dungeness crab, geoduck, salmon buñuelo

LANGOUSTINE

steamed, lemongrass emulsion, "berry kiwi" condiment

TORTELLINI

étuvée of matsutake, kurobuta pork, daikon and capers, cancoillotte

KINMEDAI

crispy yuca, sakura shrimp, sarawak pepper

SQUAB

beet root raviole, foie gras, turnip and hibiscus aigre-doux

or

A5 HOKKAIDO WAGYU

medley of autumn vegetables, black garlic, natural jus

(105 supplement)

EXOTIC FRUIT

mango, coconut, lime

CARAIBE CHOCOLATE MILLE-FEUILLE (2 service)

manjari warm mousse, cocoa nib cremeux, guanaja ice cream

MIGNARDISES CART

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 6% SF Healthcare Surcharge will be applied to all checks.