AUTUMN GRAND VEGETARIAN MENU

POMEGRANATE

geranium marshmallow, pain de mie, olive oil

SYMPHONY OF VEGETABLES (3 service)

turnip, carrot, earl grey buñuelo, sweet corn, little gem lettuce

FENNEL

braised, emongrass emulsion, kiwi berry condiment

TORTELLINI

étuvée of matsutake, daikon and capers, cancoillotte

JIDORI EGG

soft-cooked egg, eggplant zaalouk, mint, coriander, makrut lime

SEASONAL VEGETABLES

medley of heirloom vegetables, black garlic, natural jus

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.