

John Ash & Co.

New Year's Eve 2011 Celebration

Ring in the New Year with us and make it an unforgettable evening of dining and merriment in a setting that's designed to sparkle. Enjoy gourmet dinners complemented by party favors and more at two seatings.

A delicious, three-course menu served from 5:30 to 7pm, or the second seating, a five-course dinner from 8:30 to 10pm.

Whichever seating you choose, John Ash & Co. is the perfect place to celebrate the New Year! The early seating is \$85 per person, and the second seating is \$110 per person, which includes a glass of sparkling wine at midnight. Reservations required. For reservations call 527-7687.

John Ash & Co.

New Year's Eve 2011 Celebration

First Seating

AMUSE BOUCHE

DIVER SCALLOP CRUDO
tobiko caviar, meyer lemon infused olive oil

APPETIZER COURSE

SESAME SALMON TARTARE
wakame seaweed, avocado, cucumber, scallions, ginger, Togaroshi aioli

MIXED ORGANIC LETTUCES
breaded *Redwood Hill* chèvre, tangerine dressing

CREAM OF SUNCHOKE SOUP
shaved truffles, chives, smoked olive oil

BUTTERNUT SQUASH RAVIOLI
roasted gourmet mushrooms, sage butter, *Bohemian Creamery* capriago

DUO OF SONOMA ARTISAN DUCK FOIE GRAS
pan-seared and crème brûlée
braised apples, thyme infused apple foam
(additional \$10)

MAIN COURSE

BUTTER BRAISED LOBSTER TAIL, PAN-SEARED DIVER SCALLOP
kabocha pumpkin and leek risotto, Pecorino Romano, lobster butter

ROASTED SONOMA COUNTY LIBERTY DUCK BREAST
creamed turnips and greens, potato rösti, huckleberry jam, spicy duck demi-glace
(add pan seared Sonoma foie gras \$12)

GRILLED FILET OF DURHAM RANCH NATURAL BEEF
sautéed *Bloomsdale* spinach, braised carrots, Vella Dry jack potato gratin, whiskey sauce
(add ½ butter braised lobster tail \$15)

ROASTED SALMON, ROCK SHRIMP CRUST
asparagus, bamboo rice, shrimp bisque

DESSERT

CHOCOLATE OBSESSION
chocolate mousse cake with white chocolate center, chocolate sabayon, chocolate truffle

PASSION FRUIT MERINGUE TART
coconut milk foam, mango sorbet, vanilla poached pineapple, mint oil

WARM APPLE BOURBON BREAD PUDDING
brown butter pecan gelato, caramelized apples, spice chantilly

\$85/person, exclusive of sales tax and gratuity

An 18% gratuity will be added for parties of 6 or more.
If you are allergic to or intolerant of specific foods, such as nuts or cilantro, please tell your server when ordering.
In consideration of others, please refrain from using cellular phones in the restaurant.

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AMUSE BOUCHE

DIVER SCALLOP CRUDO

tobiko caviar, Meyer lemon infused olive oil

APPETIZER COURSE

HOG ISLAND KUMOMOTO OYSTERS ON THE HALF SHELL

champagne shallot mignonette

SESAME SALMON TARTARE

wakame seaweed, avocado, cucumber, scallions, ginger, Togaroshi aioli

ROASTED ORGANIC BEETS AND ARUGULA

soft boiled farm egg, *Black Pig Bacon*, creamy vinaigrette

MIXED ORGANIC LETTUCES

breaded *Redwood Hill* chèvre, tangerine dressing

FIRST COURSE

CREAM OF SUNCHOKE SOUP

shaved truffles, chives, smoked olive oil

DUNGENESS CRAB FRITTER

waldorf salad, preserved lemon

BUTTERNUT SQUASH RAVIOLI

roasted gourmet mushrooms, sage butter, *Bohemian Creamery* capriago

DUO OF SONOMA ARTISAN DUCK FOIE GRAS

pan-seared and crème brûlée

braised apples, thyme infused apple foam

(additional \$10)

MAIN COURSE

BUTTER BRAISED LOBSTER TAIL, PAN-SEARED DIVER SCALLOP

kabocha pumpkin and leek risotto, Pecorino Romano, lobster butter

ROASTED SONOMA COUNTY *LIBERTY* DUCK BREAST

creamed turnips and greens, potato rösti, huckleberry jam, spicy duck demi-glace

(add pan seared Sonoma foie gras \$12)

GRILLED FILET OF *DURHAM RANCH NATURAL* BEEF

sautéed *Bloomsdale* spinach, braised carrots, Vella Dry jack potato gratin, whiskey sauce

(add ½ butter braised lobster tail \$15)

ROASTED SALMON WITH ROCK SHRIMP CRUST

asparagus, bamboo rice, shrimp bisque

CHEESE COURSE

***BARINAGA RANCH* BASSERI**

sour cherry jam, candied pistachios

DESSERT

CHOCOLATE OBSESSION

chocolate mousse cake with white chocolate center, chocolate sabayon, chocolate truffle

PASSION FRUIT MERINGUE TART

coconut milk foam, mango sorbet, vanilla poached pineapple, mint oil

WARM APPLE BOURBON BREAD PUDDING

brown butter pecan gelato, caramelized apples, spice chantilly

\$110/person, exclusive of sales tax and gratuity

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