

# THANKSGIVING AT JOHN ASH & CO.

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 Appetit!

Thomas Schmidt  
Executive Chef

## FIRST COURSE

Roasted Pumpkin and Apple Soup  
candied ginger crème fraîche

Butter Roasted Corn Chowder  
pancetta, pequinillo pepper cream

*add butter poached Lobster meat \$9.00*

Organic Fall Lettuces with Cabernet Poached Pears  
candied Marcona almonds, creamy cabernet vinaigrette

Roasted Red & Golden Beet Salad  
arugula, Satsuma mandarins, Bohemian Creamery Capriago, blood orange vinaigrette

Liberty Duck Confit & Potato Cake  
apple compote, mâche, cranberry syrup

Pan-Seared Day Boat Sea Scallops  
warm French green lentil and roasted pumpkin salad, Meyer lemon beurre blanc

## ENTREES

Olive Crusted Alaskan Halibut  
sous vide fennel, tomatoes and fingerling potatoes in a bouillabaisse broth  
*add 3 marinated seared gulf prawns \$7.00*

Oven Roasted BN Ranch Turkey  
served with a celery giblett dressing, pan gravy, glazed baby carrots, mashed potatoes and cranberry sauce

Grilled Filet of Angus Beef  
Pt. Reyes Blue potato gratin, savoy spinach, cippolini onions, port wine reduction  
*add seared Sonoma foie gras \$12.00*

Grilled "Gleason Ranch" Pork Chop  
grilled broccolini, maple sweet potato mash, Jack Daniels and Dijon reduction

Wild Mushroom Ravioli  
porcini mushroom sauce, gourmet mushrooms, Vella Dry Jack

Grilled Rare Ahi Tuna  
white bean purée, celery salt crumble, Serrano ham,  
French green beans, bloody mary cream sauce  
*add 2 pan-seared diver sea scallops \$12.00*

## DESSERTS

Caramel Walnut Pumpkin Tart  
vanilla gelato, walnut praline and pumpkin paper

Valrhona Chocolate Layer Cake  
ginger gelato, chocolate anglaise and black sesame glass

Maple Pecan Semifreddo  
butter pound cake, pear and cranberry compote and pecan florentine

**\$56 adults**

**\$28 twelve and under**

*An 18% gratuity will be added for parties of 8 or more.*

*Our menu does not list every ingredient used in the preparation of our dishes.*

*If you are allergic to or intolerant of specific foods, such as nuts or cilantro, please tell your server when ordering.*

*John Ash & Co. • 4330 Barnes Road, Santa Rosa, CA 95403 • 707-527-7687*