

a la carte menu

A S H

HEARTH  AND BAR

new year's eve

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STARTERS

wagyu beef tartare 38

smoked egg yolk / ash soubise / lingonberry powder / amaranth crisp

caviar bump tbd

quail egg / blini / house crisp / herbed crème fraiche

oysters 22

oyster dressing – oyster liquor, soy, mirin, ginger, sesame oil, rice vinegar / salmon roe

MAINS

quail 35

herbed foremeat / spiced fig jus / hearth carrot / dukkah

duck confit 55

pickled plum sauce / salsa macha / goji berry dust

porchetta 45

wild mushroom duxelle / hundred acres basil / beef tallow chimichurri

wild boar tortellini 32

hearth fired / brown butter / root vegetable

SIDES

rainbow carrots 12

chili crunch honey / spiced yogurt

brussel sprouts 10

lardon / citrus umami

ember roasted delicata squash 18

grape oil / rush creek reserve

DESSERT

tiramisu 12

espresso powder

zeppole 10

orange / whipped salted caramel



executive chef
franklin perdue

chef de cuisine
eric zangara

GF = gluten free,  = vegetarian, VG = vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions