

tasting menu

# A S H

HEARTH  AND BAR

valentine's day

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**FIRST COURSE**  
beetroot tapioca crisp GF  
white chocolate / potato / olive / lime

**SECOND COURSE**  
maitake  
smoked soy / chile emulsion / puffed quinoa / micro cilantro

**THIRD COURSE**  
shiso leaf tempura GF  
yuzu kosho / kewpie / lemon gel / marinated kombu

**FOURTH COURSE**  
seeded bread  
persimmon & local honey kombucha / coconut & curry butter

**FIFTH COURSE**  
siu mai  
pork & shrimp / xo sauce / aj amarillo

**SIXTH COURSE**  
foie gras  
baby lettuce / rosemary-plum coulis / beurre noisette crumbs

**SEVENTH COURSE**  
seared scallop & wagyu short rib  
barley risotto / mirepoix / currents / chestnut puree / greens / dry fruit reduction

**EIGHTH COURSE**  
semi freddo  
buttermilk / lingonberry jam / chervil puree / gingerbread

**NINTH COURSE**  
flourless chocolate cake GF  
maldon salt

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