



WELCOME

SHARE YOUR EXPERIENCE
@ASARESTaurants
www.asarestaurants.com

*Please respect our two hour 6:30 or early seating
so that others may also enjoy their reservations.
Thank you!*

STARTERS from the sea

FRESH SHUCKED OYSTERS | half dozen | 36
Granita cocktail sauce

ANCHOVY BREAD | 16
Spanish white & Italian brown anchovies, lemon aioli, toasted baguette

FISH AND CHIP | 16
Trout sashimi, Paprika house potato chip, lemon aioli, pickled shallot, chive

ALBACORE TUNA | 26
Seared rare, coriander crusted, pistachio, carrot beurre blanc, arugula

GARLIC SHRIMP | 26
Wild shrimp, white wine, cream, arbol chili

LITTLENECK CLAMS | 26
Sautéed, planchette, garlic, anisette flambée, touch of cream, cilantro, garlic bread

STARTERS from the land

HOUSE BURRATA | 18
Fresh mozzarella pocket, ricotta filled, Paesano olive oil, basil, sal, crostini

PATA NEGRA JAMON IBÉRICO | 36
100% acorn fed, thin sliced, olive oil, shaved Parmigiano Reggiano

PORK RIB BITES | 18
Paprika, honey vinegar, arugula lemon preserve oil

ORGANIC BUTTERNUT SQUASH | 17
Basil / pistachio pesto, whipped ricotta, lemon oil, pistachio crunch

ITALIAN CONFIT ARTICHOKE | 19
On a local heirloom, delicate squash puree, with champagne vinegar, green olive tapenade, Italian parsley, white anchovy, EVOO

ROASTED CAULIFLOWER | 18
Polenta, red wine braised shallot

SPANISH POTATOES | 12
Roasted, herb Yukon Gold potatoes, paprika vinaigrette, lemon aioli

PETITE BAGUETTE & BUTTER | 4

GREENS

SEASONAL SOUP | 14

RAINBOW BEET SALAD | 14
Organic beets, apple, orange segment, black pepper, caraway seed dressing

THE ASA SALAD | 13
Mixed greens, apple, pecans, caraway seed vinaigrette

CLASSIC CAESAR | 13
Romaine lettuce, Italian anchovy dressing, parmigiano reggiano, garlic crouton

BLEU ROMAINE | 14
Pancetta, bleu cheese crumbles, chive, bleu cheese dressing

MAINS

GARDEN ENTREE | 30
Roasted butternut squash, white wine risotto, spinach, Cauliflower crème fraîche, celery micro-greens, mint oil

ARRABIATA RAFAELA | 24
"Angry Pasta", tomato, garlic, arbol chili

ASA'S EXOTIC MUSHROOM PASTA | 34
It's a staple. It's a secret

CARBONARA | 32
Pancetta, Parmigiano Reggiano, egg yolk, black pepper, spaghetti

HOKKAIDO SCALLOPS | 49
Seared, turmeric risotto, lemon beurre blanc, celery and purple kale micro green

BOWL OF SOUL | 45
Featured white fish, gulf shrimp, tomato broth, farro, parmigiano, cilantro, paprika, arbol chili, cured lemon

MCFARLAND PINK RAINBOW TROUT | 43
Crispy-skin, organic lentils, kale, white wine, shallots, heirloom golden beet puree with citrus zests, garlic-thyme oil, fennel tossed with house preserve lemon oil.

PAELLA VALENCIA | 38
Gulf Shrimp, crispy edged arroz Valencia, shrimp stock, saffron, paprika, Castelvetro olives, Spanish chorizo

COQ AU VIN | 45
Half Petaluma chicken, pancetta, red wine / browned chicken reduction, organic carrots, wild mushroom, thyme, herb mashed potatoes (allow 30 minutes)

ROASTED DUCK BREAST W/ LEG CONFIT | 48
38 North half duck, coriander crusted duck breast, leg confit, brown sugar, red wine, grilled parmigiano polenta, sautéed spinach, red wine shallot

THE BONE IN PAPA PORK CHOP | 56
Double cut, apple /whole grain mustard chutney, roasted fennel, pickled carrots, Yukon gold garlic herb potato (allow 30 minutes)

ARGENTINE STEAK | 45
Tenderized, marinated sirloin, Spanish chimichurri, shallot white wine sautéed local heirloom spinach, with our silky smooth smashed potatoes

HAND CUT NEW YORK STEAK
Petite (12oz) | 55.....or.....Grand (24oz) | 95
Grilled, oven finished, roasted Yukon potatoes, organic broccoli, Manchego herb compound butter, balsamic reduction (allow 30 minutes)

*Please note : split plate \$2.50 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.