

# RESTAURANT ASA | LOS GATOS |

Four Course | 85

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## FIRST COURSE (FAMILY STYLE) CHOICE OF 3

- **"FISH AND CHIP"**  
Chilled sashimi trout, house paprika potato chip, lemon aioli, pickled shallot
- **GARLIC SHRIMP**  
Wild shrimp, white wine, cream, arbol chili, garlic
- **ANCHOVY BREAD**  
Spanish white and Italian brown anchovies over toasted French bread, spread with lemon aioli
- **CHILLED HALIBUT "COCKTAIL" CUP**  
Fresh line caught halibut, lime bath, tomato, avocado, cilantro
- **CROQUETAS DE JAMÓN**  
Crispy béchamel potato fritters filled with Pata Negra and parmesan, served with tangy red sauce
- **PORK RIB APPETIZER**  
Paprika and spice dry rub, honey vinegar, arugula, lemon preserve oil
- **TRUFFLE FRIES**  
Thin cut with Périgord black truffle salt, house ketchup

## PREMIUM ADDITIONAL SELECTIONS

- **FRESH SHUCKED OYSTERS** | 24 | half dozen
- **PATA NEGRA JAMON IBÉRICO** | 26  
Thin sliced, baguette, olive oil with Parmigiano Reggiano

## SECOND COURSE (INDIVIDUAL SELECTION) CHOICE OF 3

- **ORGANIC VEGETARIAN SOUP**
- **HEIRLOOM TOMATO SALAD**  
Locally grown, fresh shucked corn, tarragon, basil
- **RAINBOW BEET SALAD**  
Organic beets, local apple, toasted caraway seed dressing
- **MONTEBELLO FARM ARUGULA SALAD**  
Shaved Parmigiano Reggiano, toasted pine nuts, lemon preserves olive oil dressing
- **CLASSIC CAESAR**  
Whole leaf local romaine, Italian brown anchovy dressing, shaved Parmigianino Reggiano, garlic crouton

## THIRD COURSE (INDIVIDUAL SELECTION) CHOICE OF 5

- **LEEK CONFIT**  
Slow cooked in EVOO, garlic and thyme, silky mashed potato, roasted cauliflower, tomatillo/yellow bell pepper puree
- **GRILLED GARDEN SQUASH**  
White wine risotto, spinach, crème fraiche cauliflower purée, micro green/purple kale chiffonade, mint oil
- **ARRABIATA RAFAELA**  
"Angry Pasta" Traditional spicy spaghetti, EVOO, tomatoes, garlic & arbol chili
- **ASA'S EXOTIC MUSHROOM PASTA**  
It's a staple. It's a secret.
- **CARBONARA**  
Crispy pancetta, black pepper, egg yolk, Parmigiano, spaghetti
- **PAELLA VALENCIA**  
Gulf Shrimp, crispy edged arroz Valencia, shrimp & vegetable stock, Spanish saffron, paprika, olives, and Spanish chorizo
- **SUSTAINABLY SOURCED FISH**  
Pan seared, oven finished, white wine risotto spinach, crème fraiche /cauliflower purée, micro green and purple kale chiffonade, mint oil
- **MCFARLAND RAINBOW TROUT**  
Crispy-skin, pink rainbow trout, star anise heirloom cauliflower, fennel salad, lemon vinaigrette
- **PETALUMA SUMMER CHICKEN**  
Grilled, brined, half chicken, herbed mashed potato, sweet corn, tarragon, chili, a touch of white wine and cream
- **THE PAPA PORK CHOP**  
24 hour brined, grilled, bone in, roasted sweet potato, sautéed organic heirloom kale, topped with exotic mushroom compound butter
- **ARGENTINE STEAK**  
Tenderized, marinated sirloin, Spanish style herb chimichurri, house fries and ketchup

## PREMIUM ADDITIONAL SELECTIONS

- **HOKKAIDO SCALLOPS | +10**  
Seared, grilled squash, herbed mashed potato, jalapeno beurre blanc, crispy leek
- **ROASTED 38 NORTH DUCK BREAST WITH LEG CONFIT | +10**  
Dressed in honey, orange, vinegar glaze, fancy wild rice with baby leeks
- **THICK HAND CUT NEW YORK STEAK | +20**  
Grilled, oven finished, local roasted fingerling potatoes, organic broccoli, Manchego herb compound butter, balsamic reduction

## FOURTH COURSE (FAMILY STYLE) CHOICE OF 3

- **PANNA COTTA IN A JAR**  
Vanilla custard, strawberry compote
- **PECAN RUM CAKE**  
Rum caramel glaze, vanilla bean gelato, powdered sugar
- **MOLTEN CHOCOLATE BOMB**  
Dark chocolate cake, molten chocolate center, raspberry coulis
- **WARM CHOCOLATE CHIP COOKIES (4)**
- **COCONUT MILK "ICE CREAM"**
- **CHEF VU'S "ADULT" ICE CREAM**  
Inspired by a cocktail or a spirit.

## FROMAGE | + 10

- **THREE CHEESE PLATE**  
Midnight Moon (Goat), Brillat Savarin (Cow), Manchego (Sheep)  
Crostoni, apple, Marcona almonds, local honey



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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. It may also increase your chances of having a really good time.