

April 4, 2012

Tarver King, Chef
Neal Wavra, Sommelier

“An Evening with Linden Vineyards”

I.

appalachian cheese crisp, maple granules

Linden Vineyards, Vidal-Riesling, Fauquier County, Virginia, 2009

II.

warm carrot salad, radishes, pea shoots, grapefruit butter

Linden Vineyards, “Avenius”, Sauvignon Blanc, Fauquier County, Virginia, 2010

III.

barrel wood smoked & buttered barley, sunflower seeds, crispy chicken skin

Linden Vineyards, “Hardscrabble”, Chardonnay, Warren County, Virginia, 2009

IV.

lamb shank braised with red wine & hay, buckwheat crepe, mint

Linden Vineyards, “Hardscrabble”, Fauquier County, Virginia, 2006

V.

grilled steak aux serments, salt crusted fingerling potato, eucalypts beurre rouge

Linden Vineyards, “Avenius”, Fauquier County, Virginia, 2006

VI.

black tapioca, coconut, lychee sorbet, peanut, lime

Linden Vineyards, Late Harvest Vidal, Fauquier County, Virginia, 2006

The Ashby Inn & Restaurant is fully committed to supporting the farmers and artisans that live and work in this region. This menu represents the freshest, seasonal products that can be sourced locally from sustainable operations. The offerings will change daily in concert with what our local farmers and nature provide. Our pledge to you is to provide a quality dining experience founded on food and drink from sources we know and trust.