THE ASHBY
INN & RESTAURANT

Three Course Prix - Fixe $99 / Wine Pairing $80
Four Course Prix - Fixe $129 / Wine Pairing $110
Five Course Prix - Fixe $169 / Wine Pairing $140
(Entire table must participate)

Appetizers

SOUP DU JOUR **18**
Chefs Daily Préparation
Sommelier Selection

HOUSE CEASAR SALAD **18**
Baby Romaine / Parmesan Tuille / Boquerones
Ashby White : Chateau O'Brien, "North Point," Markham, VA, 2024

***CHESAPEAKE OYSTERS** **22/35**
Pico de Gallo / Grilled Yellow Corn
Chardonnay : Domaine Jean Marc Brocard, "Saint Claire," Chablis, Bourgogne, 2024

***TIRADITO DE SALMON** **32**
Avocado / Tobiko / White Corn / Leche de Tigre
Rosé : Domaine Bargemone, Coteaux d'Aix-en-Provence, France, 2025

GRILLED OCTOPUS **32**
Roasted Potatoes / Chimichurri
Riesling: Schloss Vollrads Estate, Kabinett, Rheingau Germany, 2022

***PRIME BEEF TARTARE** **32**
Cornichons / Capers / Crostini
Rosé : Domaine Bargemone, Coteaux d'Aix-en-Provence, France, 2025

FOIE GRAS TORCHON **30**
Espresso Jam / Mascarpone / Pickled Orange
Late Harvest : Château Les Justices, Sauternes, Bordeaux, France, 2022

Pasta Course

WILD MUSHROOMS RISOTTO **45**
Parmesan Tuille / King Trumpet Mushroom
Pinot Noir: Hartford Family Winery, "Hartford Court," Russian River, 2023

BUTTERNUT SQUASH RAVIOLI **45**
Candied Walnuts / Brown Butter Sage
Chardonnay: Hartford Family Winery, "Hartford Court," Russian River Valley, 2024

Seafood

CRAB STUFFED FLOUNDER **69**
Crispy Wild Mushrooms / Pernod – Beurre Blanc
Chardonnay : Domaine Jean Marc Brocard, "Saint Claire," Chablis, Bourgogne, 2024

***PAN SEARED VERLASSO SALMON** **55**
Homemade Gnocchi / Pesto Sauce
Champagne : Laurent Perrier, La Cuvée Brut, Champagne, France, NV

***SCALLOPS & PORK BELLY** **69**
Baby Bok Choy / King Trumpet Mushroom / Maple – Dijon Jus
Sancerre : Lauverjat, “Perle Blanche,” Loire Valley, France, 2025

Poultry and Meat

GRILLED VEAL SWEETBREAD **62**
Parsley & Lemon Risotto / Veal Demi Glace
Ashby Red: Chateau O'Brien, “Padlock” Markham VA, 2020

***BERKSHIRE PORK TENDERLOIN** **55**
Pork Tenderloin / Pork Cheeks
Tempranillo: Arano, “Moradillo de Roa,” Crianza, Ribera del Duero, 2019

***MAPLE LEAF FARMS DUCK BREAST** **59**
Duck Rillettes / Plum Mousse / Smoked Beet Sauce
Pinot Noir: Hartford Family Winery, “Hartford Court,” Russian River, 2023

***HERB CRUSTED RACK OF LAMB** **72**
Roasted Potatoes / English Pea Purée
Zinfandel : Pedroncelli, “Mother Clone,” Dry Creek Valley, 2023

***PRIME FILET MIGNON ROYALE** **85**
Seasonal Vegetables / Cognac – Black Pepper Sauce
(Additional $15 w / Prix - Fixe)
Malbec: Los Noques, Reserve, Uco Valley, Mendoza, Argentina, 2021

Desserts

MADAGASCAR VANILLA CRÈME BRÛLÉE **20**
Vanilla Custard
Crémant de Bourgogne : Jean-Marc Lafont, Blanc de Blanc, France. NV

KEY LIME PIE **20**
Grahams Cracker / Merengue / Mango
Sparkling : Aguila, Brut Rosé, Crémant de Limoux, France, NV

CHOCOLATE SOUFLE **22**
Vanilla Ice Cream
Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Andalucía, Spain, NV

ARTISANAL CHEESE PLATE **30**
Chef’s Selection of Artisanal Cheeses (Additional $10 w/ Prix - fixe)
Port: Taylor Fladgate 10-years-Old-Tawny, Portugal