THE ASHBY
INN & RESTAURANT

DINNER

November Menu

Each course paired by our sommelier, Stephen Elhafdi

Three Course Prix Fixe $99 · Wine Pairing $80

Four Course Prix Fixe $129 · Wine Pairing $110

Five Course Prix Fixe $169 · Wine Pairing $140

The entire table must participate.

Appetizers

SOUP DU JOUR 18
Chef's Daily Preparation
Sommelier Selection

HOUSE CAESAR SALAD 18
Baby Romaine / Parmesan Tuile / 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, "Sainte Claire," Chablis, Bourgogne, 2024

***TIRADITO DE SALMON** 32
Avocado / Tobiko / White Corn / Leche de Tigre
Rosé: Domaine de la Mordorée, "La Reine des Bois," Tavel, 2025

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

***PRIME BEEF TARTARE** 32
Cornichons / Capers / Crostini
Sparkling Rosé: Aguila, Brut Rosé, Crémant de Limoux, France, NV

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

Pasta

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

BUTTERNUT SQUASH RAVIOLI 45
Candied Walnuts / Brown Butter Sage
Chardonnay: Far Niente, Napa Valley, 2023

Seafood

CRAB STUFFED FLOUNDER 69
Crispy Wild Mushrooms / Pernod Beurre Blanc
Chardonnay: Domaine Jean-Marc Brocard, "Sainte 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: Clément & Florian Berthier, Loire Valley, 2025

Poultry & Meat

GRILLED VEAL SWEETBREADS 62
Parsley & Lemon Risotto / Veal Demi-Glace
Ashby Red: Chateau O'Brien, "Padlock," Markham, VA, 2020

***BERKSHIRE PORK TENDERLOIN** 55
Pickled Apples / Dijon Mustard Seeds
Merlot: Les Hauts de Labrie, Saint-Émilion Grand Cru, 2020

***MAPLE LEAF FARMS DUCK BREAST** 59
Duck Rillettes / Plum Mousse / Smoked Beet Sauce
Syrah: Mas Amiel, Côtes Catalanes Rouge, 2022

***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 with 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 Blancs, France, NV

KEY LIME PIE 20

Graham Cracker / Meringue / Mango

Sparkling Rosé: Aguila, Brut Rosé, Crémant de Limoux, France, NV

CHOCOLATE SOUFFLÉ 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 with prix fixe

Port: Taylor Fladgate, 10 Year Old Tawny, Portugal

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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