THE ASHBY
INN & RESTAURANT

THURSDAY, DECEMBER 24, 2026

Christmas Eve Dinner

$125 per person, plus tax and gratuity · a choice at each course

First Course

BUTTERNUT SQUASH BISQUE
Toasted Pepitas / Pumpkin Oil

HOUSE CAESAR SALAD
Parmesan Tuile / Homemade Caesar Dressing

GRILLED OCTOPUS
Chimichurri / Roasted Potatoes

ESCARGOT BOURGUIGNONNE
Garlic Herb Butter / Pernod / Crostini

Main Course

MAPLE LEAF FARMS DUCK BREAST
Duck Rillettes / Plum Mousse / Beet Sauce

PRIME FILET MIGNON
Mashed Potatoes / Seasonal Vegetables / Demi-Glace

WILD MUSHROOM RISOTTO
King Trumpet Mushroom

CRAB STUFFED FLOUNDER
Crispy Wild Mushrooms / Pernod Beurre Blanc

Dessert

PUMPKIN CHEESECAKE
Candied Pepitas / Whipped Cream

CHOCOLATE SOUFFLÉ
Vanilla Ice Cream

Executive Chef: **Carlos Leon**
Sommelier: **Stephen Elhafdi**
General Manager: **David Saavedra**

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