THE ASHBY
INN & RESTAURANT

SUNDAY, DECEMBER 13, 2026 · 5:00 PM

Champagne Dinner

$250 per person, plus tax and gratuity

First Course

OYSTERS THREE WAYS

Leche de Tigre Granita / Horseradish Rémoulade / Rockefeller

Billecart-Salmon, "Le Réserve," NV

Second Course

TUNA TATAKI

Pickled Oranges / Avocado / Pear / Sesame Sauce

Deutz, Brut Classic, NV

Third Course

LOBSTER VOL-AU-VENT

Puff Pastry / Osetra Caviar / Grapefruit Ginger Beurre Blanc

Billecart-Salmon, Grand Cru, "Le Blanc de Blancs," NV

Fourth Course

DUCK CONFIT "LOLLIPOP"

Swiss Chard / Pancetta / Beet Gastrique

Gonet-Médeville, Brut Premier Cru, Blanc de Noirs, NV

Fifth Course

ASHBY'S STRAWBERRY SOUFFLÉ

Vanilla Ice Cream

Deutz, Brut Rosé, NV

Guest Speaker: **Hugues Beaulieu, Elite Wines**

Executive Chef: **Carlos Leon**

Sommelier: **Stephen Elhafdi**

General Manager: **David Saavedra**

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