

I.

smoked mushroom soup, rosemary, saba, pine nut, parsley

~or~

warm pâté en croute, crushed hazelnuts, pickled garlic & ramp dressing

~or~

roasted beets, feta purée, honey emulsion, pea shoots, mustard oil

~or~

beef tartare, sorrel aioli, roasted garlic, parmesan, yolk

II.

falafel crusted corvina, golden beets, yogurt, preserved lemon, sesame

~or~

grilled beef, potato purée, potted stilton, malt steak sauce, roasted carrots

~or~

chicken, split peas, speck ham, cumin, sherry vinegar jus, arugula

~or~

lamb crepinette, chic peas, goat's cream, shiitake, cinnamon jus

THE ASHBY
INN & RESTAURANT

III.

garrotxa cheese, pine nut butter, ramp marmalade, ham nectar, crouton

~or~

medjool dates, whipped mascarpone, mulled red wine caramel, hazelnut streusel

~or~

chocolate torte, crystallized pecan butter, popcorn sherbet, toffee cream

~or~

peanut sponge cake, strawberry jam gelato, milk chocolate, crispy marshmallows

Menu Offered for \$69 per Person
Menu is subject to change upon availability