

June 21, 2012

Tarver King, Chef
Neal Wavra, Sommelier

“An Evening with Roy Cloud of Vintage 59 Imports”

I. snacks

Bové, Sparkling Rosé, Tourraine, Loire, NV

II. cherry bell radishes, chesapeake oyster, chevre, preserved pear, chives

Branger, “Terroir Les Gras Moutons”, Muscadet Sevre et Maine, “Sur Lie”, France, 2011

III. fava beans on fougasse toast, soffrito, peashoots

Domaine de La Garreliere, “Cendrillon”, Sauvignon Blanc-Chardonnay, Tourraine, France, 2010

IV. chicken thigh, cranberry, roasted skin, warm rye panzanella, dijon

Le Rocher des Violettes, Cabernet Franc, Tourraine, France, 2010

V. goat, mushroom à la greque, potato, stilton butter, rosemary

Chevalerie, “Galichets”, Cabernet Franc, Bourgueil, France, 2008

VI. whipped selles-sur-cher goat cheese with six embellishments

Merlin Cherrier, “Le Chêne Marchand”, Sauvignon Blanc, Sancerre, 2008

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Roblin, “Ammonites”, Sauvignon Blanc, Sancerre, France, 2009

The Ashby Inn & Restaurant is fully committed to supporting the farmers and artisans that live and work in this region. This menu represents the freshest, seasonal products that can be sourced locally from sustainable operations. The offerings will change daily in concert with what our local farmers and nature provide. Our pledge to you is to provide a quality dining experience founded on food and drink from sources we know and trust.