

## Chef's Tasting Menu

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Bay Scallop\* Ceviche - Blood Orange - Avocado - Tapioca - Beet  
*Catoctin Creek Winery, Virginia 2015*

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Goat Cheese Panna Cotta - Romanesco - Almond - Lemon  
*Clos Henri, Sauvignon Blanc, Marlborough 2015*

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Monkfish - Black Forest Ham - Brown Butter - Spaetzle - Caper  
*Left Coast Cellars, Pinot Noir, Willamette Valley 2015*

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Beef Short Rib - Blue Cheese Croquette - Rutabaga - Carrot  
*Bello Family, Cabernet Sauvignon, Napa Valley 2013*

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Thomasville Tomme - Cranberry - Preserved Walnut - Oxymel  
*Ca' La Bionda, Valpolicella Classico, Italy 2015*

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## 1<sup>st</sup> Course

Parsnip Soup - Walnut - Grape - Celery - Golden Syrup

Georges Mill Tomme Panna Cotta - Romanesco - Almond - L

Bay Scallop\* Ceviche - Blood Orange - Avocado - Tapioca -

Whiffletree Ham - Foie Gras Torchon\*- Pineapple - Pease - B

## Main

Monkfish - Black Forest Ham - Brown Butter - Spaetzle - C

Beef Short Rib - Blue Cheese Croquette - Rutabaga - Carr

Maitake Mushroom Fritter - Beet - Leek - Pomegranate

Rohan Duck\* - Red Cabbage - Lentil - Onion - Medjool D

Seared Meagre - Potato - Rarebit - Pernod - Mustard

## Dessert

## **The Inn's Brief History**

What is now the Inn and adjacent General Store was purchased in 1983. The house had been previously owned by the Ashby family, who bought the property in the late 1930's and ran the roadhouse/motor court/gas station across the street, until Norman Ashby's death in 1980. The original (west half) of the Inn was built in 1829, with the remainder built in stages before the Civil War. The General Store was built in 1882 and operated successfully until mid-1960 (the Tap room booths were made from the store counters).