



Brunch Menu

3 course menu \$70 per person or a la carte

Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

TUNA NIKKEI...30

Avocado / Tobiko / Citrus Soy Sauce

GRILLED HEARTS OF ROMAINE...18

Boquerones / Parmesan Tuille / Homemade Caesar

HOUSE CURED SALMON...28

Goat Cheese Mousse / Citrus Gel / Lemon Honey Espuma

WHITE ASPARAGUS WRAPPED IN PROSCIUTTO...22

Poached Egg / Hollandaise

Main Courses

CRAB CAKE BENEDICT...35

English Muffin / Poached Egg / Crispy Potatoes
Hollandaise

FILET MIGNON & EGGS...45

Poached Egg / Sautéed Spinach / Crispy Potatoes
Hollandaise

SHRIMP & GRITS...32

Blistered Tomatoes / Cajun Beurre Blanc
Roasted Pepper Coulis

OVOKA FARM WAGYU BURGER...35

Onion-Bacon Jam / Taleggio Fondue
Truffle Parmesan Potatoes

SPAGHETTINI ALLA PORTOFINO...30

Tomatoes / Basil / Feta Cheese / Pesto

Desserts

ASHBY'S FRENCH TOAST...18

Maple Syrup / Fresh Berries / Whipped Cream

TRES LECHES TIRAMISU...18

Mascarpone Cream / Tres Leches Dacquoise

CRÈME BRÛLÉE...18

Madagascar Vanilla Custard

CHOCOLATE MOUSSE...18

Kirsch Cherries / Chocolate Mousse / Crèmeux

Aperitif ...18

Ashby's Bloody Mary

Mimosas

Bellinis

Poinsettias