

ASHLEY'S

LUNCH AT ASHLEY'S

First Courses

Butternut squash soup with rock shrimp and porcini mushrooms

Stewed oysters with garlic and fennel

Spinach and soft-cooked eggs with warm bacon vinaigrette

Market green salad with fresh herbs and torn-bread croutons

Alligator pie, frisée and cured grape tomatoes

Entrées

Cochon de lait, black-eyed peas, collard greens and spicy pumpkin jam

Pappardelle with beef and paprika

Panne of veal and Tuscan white beans

Jumbo lump crab cakes with apples, celery, arugula and almonds

Muddy water shrimp, homemade andouille and bay laurel rice pudding

Spinach and artichoke ravioli

Desserts

Daily cheese selection

Pecan pie with brown butter ice cream

Warm carrot cake with sweet-and-sour whipped cream

Grilled seasonal fruits and freshly whipped cream

Executive Chef Lee Richardson

SAMPLE MENU