

November 23rd 2018

Brad Spates, Executive Chef
Stuart Brennen, Sommelier
Cheris Treptow, General Manager

Thanksgiving

1st Course

Roast Beet- Chevre -Walnut-Burst Grapes-Orange-Vin

Sunchoke Soup - Pickled Apple - Hazelnut Financier - Rosemary

Main Course

Honey & Lemon Roasted Turkey - Gravy

Sea Trout – Mustard Glaze

Sides

Sweet Potatoes With Whipped Hickory Syrup

Cornbread, Pecan and Sage Stuffing

Cranberry And Orange Sauce

Roasted Brussel Sprouts- Caramelized onions- Pancetta

Champ Mashed Potato

Dessert

Chocolate - Chocolate - Chocolate

Pumpkin Pie - Brown Bread Ice Cream - Cinnamon - Orange

Ashby Inn Cheese Plate - Grape - Celery - Walnut

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.
A gratuity of 20% will be added to parties of 8 or more.