

November 28th, 2019

Brandon Wheeler, General Manager
Johnathan Leonard, Executive Chef
Jesse Rice, Sous Chef
John Leight, Wine Director



Happy Thanksgiving!

I

Roasted Beet & Goat Cheese Salad, Arugula, Pistachio, Sherry Vinaigrette

Warm Spinach and Bacon Salad, Roasted Apples, Bread Crumb

Watercress Salad, Berries, Roquefort, Spiced Pecans, Sweet Onion Balsamic

II

Butternut Squash Bisque, Crema, Pepitas, Pumpkin Seed Oil

Sherried Mushroom Veloute, 15 yr Sherry Vinegar, Truffle Oil, Fried Shiitake

III

Roasted Turkey Breast & Dark Meat Roulade, Chestnut Stuffing, Honied Cranberry Sauce

Spiral Sliced Country Ham, Spoon Bread, Apple Compote

Pan Seared Brook Trout, Oyster Stuffing, Caviar Beurre Blanc

Cauliflower Steak, Caper Brown Butter Sauce, Spoon Bread

Sides For The Table:

Mashed Potatoes and Gravy, Roasted Fall Vegetables, Green Bean Casserole

IV

Pumpkin Pie

Chess Pie

Cranberry Cheesecake

The Ashby Inn & Restaurant is fully committed to supporting the farmers and artisans that live and work in this region; the offerings change daily dependent on what our local farmers and nature provide.

**Consuming raw or undercooked meat, poultry, eggs, fish, shellfish, or seafood may increase your risk of food-borne illness, Especially if you suffer from certain medical conditions.*

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