



THANKSGIVING MENU

CHOICE OF FIRST COURSE

Sweet Potato & Butternut Squash Bisque v
crispy sage | crème fraîche

Pear & Arugula Salad GF, v
figs | walnuts | blue cheese | apple cider vinaigrette

Fried Brussels Sprouts v
Brussels sprouts toasted in foie gras | lambchetta

CHOICE OF ENTRÉE

Roasted Turkey Breast
garlic mashed potatoes | turkey gravy | sautéed haricot verts | Italian-style stuffing | cranberry chutney

Prime Rib* GF
roasted red potatoes | sautéed seasonal vegetables | horseradish crème fraîche | au jus

Pan-Seared King Salmon GF
seared green beans with toasted almonds | saffron rice | roasted bell pepper beurre blanc

Butternut Squash Gnocchi v
house-made gnocchi | brown butter | sautéed mushrooms | sage | parmesan | biscotti crumb

CHOICE OF DESSERT

Gingerbread Cake
crème anglaise

Pumpkin Swirl Cheesecake
gingersnap crust | whipped cream | salted caramel

Chocolate Crème Brûlée GF

Cranberry Sorbet DF
shortbread cookie

\$62 per person / \$28 for children twelve and under

GF - Gluten Free DF - Dairy Free V - Vegetarian • The City of Ashland 5% meals tax will be added to your bill.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.