

Ashley's

*Course One
Cream of Five Onion*

Hunter's Stew

Course Two

Roasted Pear, Spiced Walnuts, Micro Greens, Beet Chevre, with Orange Tarragon Dressing

*Kale & Radicchio with Avocado, Chick Peas,
Cranberries & Shaved Brussels Sprouts, Red Wine Vinaigrette*

Course Three

Seared Scallop with Pea Tendrils, Sweet Corn Puree & Horse Radish Cream

Braised Mushrooms, Bleu Cheese and Baguette

Cranberry-Brie Jalapeño with Prosciutto, Rosemary Focaccia and Marmalade

Course Four

Sicilian Orange Sorbet

Strawberry Gelato

Course Five

Grilled Chilean Sea Bass, Haricot Vert, Home Fried Potato & Spicy Red Sauce

*Buffalo Filet, Baked Trout, Whipped Parsnip Potatoes,
King Oyster Mushroom & Red Wine Demi*

Southern Braised Short Rib with Sharp Cheddar Polenta

Wild Mushroom Stroganoff with Riccia Pasta

Course Six

Ashley's Swan with White Chocolate Mousse

Coconut Peanut Butter Pie

Sweet Potato Pie

Bananas Foster

Cherries Jubilee

Course Seven

*Ricotta Tara with Pineapple Bacon Jam,
Choice of Cockburn's Port or Christian Brothers Brandy*

Consuming raw or undercooked food may cause foodborne illness.