



INN ON THE TWENTY

2018 Thanksgiving

4 Course Tasting Menu

1st

Smoked Ham Hock Terrine

House Made Preserves, Local Greens & Riesling Vinaigrette

2nd

Maple Roasted Butternut Squash Soup

candied pecans

3rd

Thyme Roasted Turkey Breast

Confit Leg & Sausage Bread Pudding, Autumn Vegetables & Roasted Turkey Jus

4th

Pumpkin Tart

with Maple Chantilly

\$55 Tasting Menu

*Executive Chef
Jason Williams*

**Available Sunday October 7th & Monday October 8th
5pm-9pm; Reservations Required**