

CELEBRATE

Mother's Day

SUNDAY, MAY 14 IN BLUE RIDGE DINING ROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 828-252-2711

SOUPS

CARROT & GINGER BISQUE

Brioche croutons

COMPOSED SALADS

MEDITERRANEAN SALAD

Quinoa, marinated tomatoes, roasted squash, feta and mint

PASTA SALAD

Strawberries, goat cheese, baby spinach

TRI COLORED ROASTED CARROT SALAD

Arugula, toasted pine nuts, brown butter balsamic vinaigrette

BAKED POTATO SALAD

Bacon, scallions, cheddar cheese

BUCKWHEAT FARRO SALAD

Pomegranate, dates, parsley, pistachios, red onion, tahini dressing

MIXED BERRY SALAD

Local kale, berries, candied almonds, lemon-greek yogurt dressing

BEET SALAD

Red and gold beets, arugula, chevre

ROASTED ASPARAGUS SALAD

White bean, shaved North Carolina ham, manchego, aged sherry vinaigrette

GREEK SALAD

Cucumber, red onion, cherry tomatoes, bell pepper, kalamata olives, feta, greek dressing

COLD DISPLAYS*

CHEESE, CHARCUTERIE AND SMOKED FISH

Imported cheeses, herb roasted vegetables, smoked salmon, poached mussels, assorted charcuterie with cornichons, mustard, house made pickles

SEAFOOD STATION

Brined shrimp, freshly shucked oysters, chilled snow crab legs

MAINS

ROASTED LOCAL CATCH

Turnips, wild mushroom fricassee

MUSTARD AND HERBED LAMB

Charred leeks, peruvian pepper, lamb jus

CHICKEN PROVENCAL

Tomato, white wine, shallots, lemon, garlic, capers

SIDES

BACON & SAUSAGE LINKS

Applewood smoked

SCRAMBLE EGGS

HERB ROASTED POTATOES

ROASTED CARROTS

Parsnips, chili flakes, olive oil, goat cheese

RASPBERRY GLAZED CHEESE BLINTZ

STRAWBERRY-ORANGE STUFFED FRENCH TOAST

MINI QUICHE LORRAINE

Local ham, spinach, gruyere cheese

CARVING STATION*

PRIME RIB OF BEEF

Creamy horseradish, raw horseradish, au jus

SALMON EN CROUTE

Dill crème fraîche

ACTION STATION*

SHRIMP AND SOUTHERN GRITS

SEASONAL CRÊPE STATION

Assorted toppings, bourbon whipped cream

OMELET STATION

EGGS BENEDICT

Canadian ham, spinach, southern biscuit



DESSERTS

ACTION STATIONS

- Bananas foster
- Ice cream sundae bar
- Cranberry white chocolate bread pudding

WHOLE DESSERTS

- Chocolate cake
- Rum bundt
- Carrot cake
- Apple pie
- Cherry pie
- Pecan pie

INDIVIDUAL DESSERTS

- Strawberry mousse, chocolate cream, vanilla cake
- Bourbon pecan tart
- Hazelnut crunch bar
- Vanilla cheesecake, whipped cream, strawberries
- Chocolate chip cookies

GLUTEN FREE

- Pistachio mousse, cherry compote, crumble
- Monster cookies
- Lemon mousse, raspberry compote

SUGAR FREE

- Vanilla mousse, fresh blackberries
- Roasted apples, cinnamon mousse
- Brownies

ADULTS | \$62

CHILDREN 6 - 12 | \$30

COMPLIMENTARY FOR CHILDREN 5 & UNDER
PRICES DO NOT INCLUDE TAXES.

SEATING AVAILABLE FROM
12 NOON TO 5:30PM.

**These items are cooked to order. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Items are served raw or undercooked (or may contain) raw or undercooked ingredients. All menus and prices are subject to change.*

Please notify us of any food allergy.

