

HOLLY JOLLY HOLIDAYS

TUESDAY, DECEMBER 25 IN GRAND BALLROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

COLD DISPLAY

FRESH FRUIT DISPLAY

Assorted melons and berries

DISPLAY OF FRESHLY BAKED PASTRIES

Danishes, muffins, famous Homestead donuts

ARTISANAL DISPLAY OF CHARCUTERIE & REGIONAL CHEESES

Mustards, preserves, crackers, grissini

CLASSIC CAESAR SALAD

Hearts of romaine, Parmesan cheese, croutons

ANCIENT GRAINS SALAD

Pickled red cabbage, orange, fennel

WALDORF SALAD

Apples, grapes, celery, walnuts

COASTAL SELECTION

CHESAPEAKE BAY OYSTERS ON THE HALF SHELL*, CHAMPAGNE-POACHED SHRIMP

Lemons, mignonette, cocktail sauce, Louis sauce, hot sauce bar

HOUSE SMOKED SALMON

Red onions, chopped eggs, capers, mustard dill sauce

SOUP

BUTTERNUT SQUASH BISQUE

Gingerbread croutons

SIDES

SWEET POTATO LYONNAISE

Smoked bacon, goat cheese

GREEN BEANS

Mushrooms, onions

BUTTERY WHIPPED POTATOES

BREAKFAST

OMELETS AND EGGS MADE TO ORDER

EGGS BENEDICT

Hollandaise sauce

BELGIAN WAFFLES

Pure maple syrup

POTATOES O'BRIEN

BLUEBERRY MAPLE SAUSAGE AND APPLEWOOD SMOKED BACON

ACTION STATIONS

HERB-ROASTED TURKEY BREAST

Turkey gravy, cranberry orange chutney

HONEY GLAZED VIRGINIA HAM

Bourbon-pineapple glaze

PRIME RIB OF BEEF*

Au jus, creamy horseradish sauce

OLIVE OIL POACHED HALIBUT

Brandy mushroom ragout

SOFT PARKER HOUSE ROLLS

Homestead Creamery butter

SWEET ENDINGS

PECAN PIE

PUMPKIN PIE

FRUIT CAKE

BÛCHE DE NOËL

CHOCOLATE CHIP COOKIES

**\$65 ADULTS, \$30 CHILDREN 6 - 12
COMPLIMENTARY FOR CHILDREN 5 & UNDER**

11 A.M. TO 2 P.M.

Price is inclusive of tax and service charge.

**Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*