

DOWN HOME DINNER

FRIDAY, DECEMBER 21ST IN THE COMMONWEALTH ROOM

SALADS

SPINACH SALAD

Baby spinach and frisée lettuce, crispy pancetta, pine nuts, cremini mushrooms, sherry dressing

CLASSIC CAESAR SALAD

Hearts of romaine, Parmesan cheese, croutons

GOLDEN BEET SALAD

Watercress, pickled onions, fresh goat cheese

SOUP

NEW ENGLAND CLAM CHOWDER

Sourdough rolls

ENTRÉES

CHICKEN PARMESAN

Penne pasta, fresh mozzarella, basil

CHEESE TORTELLINI

Olives, roasted tomatoes, pesto cream

CHEF CARVED HERB-ROASTED PORK LOIN

Bacon mustard sauce

CORNMEAL CRUSTED ALLEGHENY TROUT

Green tomato tartar sauce, lemon

ASSORTED ARTISANAL ROLLS

Homestead Creamery butter

SIDES

WILD RICE PILAF

Spinach, mushrooms, onions

ROASTED TUSCAN POTATOES

HONEY ROASTED CARROTS

BUTTERED BRUSSELS SPROUTS WITH BACON

KIDS'

CRUNCHY VEGETABLES WITH RANCH DIP

MAC-N-CHEESE

CHICKEN TENDERS

SPAGHETTI WITH MEATBALLS

BUTTERED VEGETABLES

SWEET ENDINGS

CHOCOLATE MOON PIE

CHEESECAKE LOLLIPOPS

CINNAMON APPLE CRANBERRY COBBLER

ASSORTED COOKIES

\$35* ADULTS

\$15* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**Tax and service charge additional*

Culinary Team
John Ferguson, Executive Chef
Leen Kim, Executive Pastry Chef
Paul Wedekind, Senior Sous Chef

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

An automatic service charge of 20% applies to parties of 8 or more.