



DOWN HOME DINNER

SUNDAY, DECEMBER 23RD IN THE COMMONWEALTH ROOM

SALADS

WEDGE SALAD

Iceberg lettuce, blue cheese, pickled red onion, bacon

CLASSIC CAESAR SALAD

Hearts of romaine, Parmesan cheese, croutons

WALDORF SALAD

Apples, grapes, celery, walnuts

SOUP

TOMATO BISQUE

Cheesy garlic crostini

ENTRÉES

BUTTERNUT SQUASH RAVIOLI

Short rib ragout, pearl onions

CHICKEN AND BISCUITS

Creamy sauce, fresh herbs

CHEF CARVED HERB-ROASTED TURKEY

Cranberry sauce, turkey gravy

MAPLE AND BLACK PEPPER-BAKED SALMON

Warm mustard fingerling potatoes, snow peas

SOFT PARKER HOUSE ROLLS

Homestead Creamery butter

SIDES

BUTTERY WHIPPED POTATOES

BAKED YAMS WITH MARSHMALLOWS

ROASTED ROOT VEGETABLES

GREEN BEANS

Mushrooms, onions

KIDS'

CRUNCHY VEGETABLES WITH RANCH DIP

MAC-N-CHEESE

CREAMY CHICKEN AND NOODLES

CHEESE RAVIOLI WITH TOMATO SAUCE

BUTTERED VEGETABLES

SWEET ENDINGS

STICKY TOFFEE PUDDING

GINGERBREAD ROLL WITH CINNAMON CREAM

CREAM PUFFS

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.