



# DOWN HOME DINNER

SATURDAY, DECEMBER 29TH 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.*



OMNI RESORTS  
the homestead | virginia