



# DOWN HOME DINNER

THURSDAY, DECEMBER 27TH 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.*



OMNI RESORTS  
the homestead | virginia