

THE CARVING BOARD

MARCH 28TH AND 29TH IN THE COMMONWEALTH ROOM

CHILLED DISPLAYS

POACHED SHRIMP ON ICE

Cocktail sauce, Louis sauce, lemon

ARTISANAL CHEESE AND CURED MEATS

Assorted international and local cheeses, Virginia ham, salumi, traditional condiments, artisan breads

SPINACH SALAD

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

CLASSIC CAESAR SALAD

Crispy romaine lettuce, shaved Parmesan, garlic croutons

GOLDEN BEET SALAD

Watercress, pickled onions, fresh goat cheese

ENTRÉES

CHEF CARVED PRIME RIB*

Au jus, horseradish sauce, sourdough rolls

LEMON HERB ROASTED CHICKEN

MAPLE AND BLACK PEPPER BAKED SALMON

Buttered carrots, snow peas

TWICE BAKED POTATOES

Bacon, scallions, sour cream, cheddar cheese sauce

GREEN BEANS ALMONDINE

Roasted sweet peppers

SWEET ENDINGS

CHOCOLATE CREAM PIE

COCONUT MANGO STICKY RICE

PEANUT BUTTER CREAM PUFFS

CHOCOLATE ESPRESSO TARTLET

\$68* ADULTS

**Service charge and tax additional*

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

RESERVATIONS CAN BE MADE ON [OPENTABLE.COM](https://www.opentable.com)

*An automatic service charge of 20% applies to parties of 8 or more.
Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.