

# DOWN HOME DINNER

SATURDAY, JANUARY 19TH IN THE COMMONWEALTH ROOM

## SALADS

### SPINACH SALAD

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

### CLASSIC CAESAR SALAD

Hearts of romaine, Parmesan cheese, croutons

### ANCIENT GRAINS SALAD

Pickled red cabbage, orange, fennel

## SOUP

### LOUISIANA GUMBO

Chicken, sausage, okra

## ENTRÉES

### PIMENTO MAC-N-CHEESE

Herb crust

### GRILLED SNAPPER

Wilted cabbage, chimichurri

### SOUTHERN FRIED CHICKEN

Selection of hot sauces

### CHEF CARVED HERB ROASTED PORK LOIN

Bacon Mustard Sauce

### CORNBREAD

Homestead Creamery butter

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

## SIDES

### HONEY ROASTED CARROTS

### ROASTED GARLIC WHIPPED POTATOES

### RED BEANS AND RICE

### BROCCOLINI WITH PERSIMMONS AND SHALLOTS

## KIDS'

### CRUNCHY VEGETABLES WITH RANCH DIP

### MAC-N-CHEESE

### BARBECUE CHICKEN LEGS

### BAKED LASAGNA

### BUTTERED VEGETABLES

## SWEET ENDINGS

### CINNAMON SUGAR CHURROS

### COCONUT RICE PUDDING

### CHOCOLATE DOUGHNUT BREAD PUDDING

### CARROT CAKE

\$35\* ADULTS

\$15\* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

\*Tax additional

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

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

OMNI RESORTS  
the homestead | virginia