

DOWN HOME DINNER

SATURDAY, FEBRUARY 3, 2018 IN THE COMMONWEALTH ROOM

STARTERS

CHEESE, SMOKE & CURE STATION

Assorted Local Cheeses, Cured Meats, Traditional Condiments,
Artisan Breads

FARM FRESH SEASONAL VEGETABLE CRUDITÉ

Green Goddess Dressing

SALADS

BITTER WINTER GREENS SALAD

Shaved Radish, Pickled Pumpkin, Pepitas Seeds
Shaved Manchego Cheese, Cider Vinaigrette

CLASSIC CAESAR SALAD

Herbed Garlic Croutons, Shaved Parmesan, Caesar Dressing

FRESH BEAN SALAD

Roasted Peppers, Kalamata Olives, Candied Onions
Preserved Lemon Vinaigrette

SOUP

LENTIL AND SAUSAGE

ENTRÉES

PRIME RIB OF BEEF*

Au Jus, Horseradish Cream

GLAZED COUNTRY HAM

Mustard Pineapple Sauce

FENNEL POACHED SALMON*

Béarnaise Sauce

Culinary Team

Severin Nunn, Executive Chef

John Ferguson, Executive Sous Chef

Leen Kim, Executive Pastry Chef

Michael Cattler, Senior Sous Chef

SIDES

RICOTTA RAVIOLI

GARLIC WHIPPED POTATOES

GLAZED RAINBOW CARROTS

ROASTED BRUSSELS SPROUTS

KIDS'

MAC-N-CHEESE

ROASTED CHICKEN LEGS

BAKED LASAGNA

FRESH VEGETABLES

SWEET ENDINGS

STRAWBERRY MOUSSE

CHOCOLATE DIPPED CHEESECAKE LOLLIPOP

S'MORES CHOCOLATE TART

MOON PIE

\$45* ADULTS

\$20* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**Tax additional*

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

*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.*

OMNI[®] RESORTS
the homestead