

THE HOMESTEAD BRASSERIE

SATURDAY, MARCH 25 • 5:30 P.M. - 8:00 P.M. • COMMONWEALTH
\$45 per adult, \$20 per child ages 6-12*

STARTERS

CHAMPAGNE POACHED SHRIMP COCKTAIL

CHILLED GREEN LIP MUSSELS

Pomegranate Mignonette

CHEESE, SMOKE & CURE STATION

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

FROM THE GARDEN

CUT YOUR OWN SALAD STATION

*Gem Lettuces, Heirloom Tomatoes, Radishes, Carrots, Cucumbers,
Peppers, Olives, Croutons, Sunflower Seeds, Pecans, Goat Cheese,
Cheddar Cheese, Bacon, Ham*

BITTER WINTER GREENS

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

CLASSIC CAESAR SALAD

*Herbed Garlic Croutons and Shaved Parmesan
Caesar Dressing*

FRESH BEAN SALAD

*Roasted Peppers, Kalamata Olives, Candied Onions,
Preserved Lemon Vinaigrette*

SOUP

LOUISIANA GUMBO

SIDES

CAST IRON CORN PUDDING - GARLIC WHIPPED POTATOES
GLAZED RAINBOW CARROTS - ROASTED BRUSSELS SPROUTS
BRAISED RAINBOW CHARD

OVEN FRESH PIZZA

3 CHEESE, PEPPERONI, AND VIRGINIA HAM PIZZAS

BUILD YOUR OWN PASTA

PASTA: PENNE OR GEMELLI

SAUCE: MARINARA OR ALFREDO

VEGETABLES: SPINACH, ROASTED MUSHROOMS,
GRILLED ONIONS, SUN DRIED TOMATOES,
ROASTED PEPPERS

MEAT: BACON, SAUSAGE, CHICKEN

BUTTERNUT SQUASH RAVIOLI WITH KALE

Brown Butter Sauce

FROM THE FARM CARVING STATION

PRIME RIB OF BEEF

GLAZED COUNTRY HAM

Au Jus, Horseradish Cream, Mustard Pineapple Sauce

SOUTHERN FRIED CHICKEN

FENNEL POACHED SALMON WITH BÉARNAISE SAUCE

KIDS' DISPLAY

MAC-N-CHEESE - ROASTED CHICKEN LEGS

BAKED LASAGNA - VEGETABLES

DESSERTS

CARAMEL PEANUT TARTLETS - EXOTIC MOUSSE CAKE

MINI CREAM PUFFS - ASSORTED COOKIES

CHERRIES JUBILEE WITH VANILLA ICE CREAM

CALL CONCIERGE FOR RESERVATIONS AT EXTENSION 57741

**Taxes and service charge additional*

OMNI RESORTS
the homestead