



'TIS THE SEASON

SATURDAY, DECEMBER 25, BLUE RIDGE

PLEASE CALL CONCIERGE FOR RESERVATIONS, 828-252-2711

SALADS

BRAISED PEAR

Rum macerated apricots, kale, blue cheese, shaved shallots, candied pecan, vanilla-pear dressing

TOASTED FREGULA SALAD

Kalamata olives, roasted bell peppers, mozzarella, tomato, arugula

ROASTED BRUSSELS SPROUTS

Butternut squash, local apple, shaved radish, dried cranberry, honey-cider vinaigrette

CHEFS SALAD

Seasonal toppings, house dressings

SPINACH SALAD

Bacon, blue cheese, shaved red onion, extra virgin olive oil

WINTER FRUIT SALAD

Kiwi, mandarin orange, fresh pineapple, pomegranate, mint maceration

CULINARY DISPLAYS

SEAFOOD BAR

Poached shrimp, mussels, oysters on the half shell, chilled crab legs clusters, chilled-rock shrimp galantine, smoked trout, tomato & cucumber relish, lemon, dill, radish and caper relish

MARINATED VEGETABLES

Chef selection

ARTISANAL CHEESE

Local and domestic, fresh berries and dried fruits

CURED MEATS

House made pickles, mustards, jams

SPINACH ARTICHOKE DIP

Grilled garlic pita

GRILLED BRIE

Toasted chestnuts, local sorghum

SOUP & BREAD

CREAMY ASPARAGUS & CRAB

Brown butter and rye crouton

PARKER HOUSE ROLLS

Whipped honey-butter

ENTRÉES

ROASTED FLOUNDER

Lemon-watercress cream sauce, fresh shaved radish

ROASTED TURKEY BREAST

Cranberry relish, gravy

BRAISED LAMB

Roasted parsnip, rosemary, dried fruit jus

HERB GRILLED CHICKEN

Bacon, pearl onion & artichoke relish, chicken jus

SIDES

VEGETABLE & DRIED FRUIT STUFFING

Sunkist cranberries, candied cherries, apricots

BROCCOLI & CAULIFLOWER CASSEROLE

Swiss and cheddar cheese

ROASTED SWEET POTATO

Orange glaze

MAC'N CHEESE

Sharp white cheddar

ROASTED RAINBOW CARROTS

Local honey

YUKON GOLD POTATOES

Buttermilk whipped

GREEN BEANS

Smoked bacon vinaigrette



CARVING STATIONS

BEEF TENDERLOIN

Herb rosemary demi glace, horseradish cream

CHEERWINE GLAZED HAM

Pineapple chutney, honey grain mustard

DESSERTS

CAKES

Rum bundt cake

Chocolate trio buche

Tiramisu

INDIVIDUALS

Eggnog cheesecake

S'mores caramel brownie

Lemon rum poundcake

Cherry mousse, pistachio cream, cocoa crumble verrine

Red velvet cake log, cream cheese icing

Bourbon peacn tarts, chocolate ganache

CHAFFER

Chocolate pear bread pudding, caramel anglaise

STATIONS

Self serve ice-cream sundae station

Bananas foster, vanilla ice cream

PIES

Cherry

Apple

Pecan

CUPCAKES

Funfetti

Chocolate

GLUTEN-FREE OPTIONS

Coconut rum cake, chocolate ganache

Chocolate cupcakes

Vanilla cupcakes

Coconut macaroons

Maple mousse verrine, candied pecans and chantilly

Monster cookies

Assorted cookies

ADULTS | \$72

CHILDREN 6 - 12 | \$30

COMPLIMENTARY FOR CHILDREN 5 AND UNDER,
WITH A PAYING ADULT

FROM NOON TO 8PM

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PRICES ARE SUBJECT TO A 20% SERVICE
CHARGE AND 7% STATE SALES TAX. ALL MENUS
AND PRICES ARE SUBJECT TO CHANGE.