



'TIS THE SEASON

FRIDAY, DECEMBER 24, BLUE RIDGE

PLEASE CALL CONCIERGE FOR RESERVATIONS, 828-252-2711

SEAFOOD DISPLAY

SEAFOOD ON ICE

Citrus and wine poached shrimp, white wine poached mussels, jonah crab claws, smoked fish dip, black pepper lavosh, cognac mustard sauce

COMPOSED SALADS

SPECK HAM & FIG SALAD

Spinach, goat cheese, balsamic vinaigrette

TROPICAL MELON SALAD

Mint

ROASTED WINTER SQUASH SALAD

Sherry vinaigrette

SHAVED BRUSSELS SPROUTS SALAD

Radish quinoa, toasted seeds, dried fruits, maple dressing

CRAB MARTINI

Cilantro, lime and spiced plantain chip

SALAD BAR

BUILD YOUR OWN

Spinach, artisan greens, cucumbers, tomato, carrots, croutons, sunflower seeds, dried fruits, assorted dressing

SOUP

WILD MUSHROOM BISQUE

Crispy mushroom crouton

CARVING STATION

SLOW ROASTED PRIME RIB OF BEEF

Rosemary au jus, spicy horseradish cream, raw horseradish

SALMON EN CROÛTE

Parsley-shrimp mousse, dill crème fraîche

ENTRÉES

SEARED SEA BASS

Roasted fennel, grapefruit & arugula salad, citrus & caper berry butter

BRAISED SHORT RIB CASSOULET

Toasted garlic & oat crust

SLOW ROASTED CHICKEN

Wild rice, roasted carrot

SMOKED PORK LOIN

Roasted artichoke, pearl onion, wilted kale, ham hock jus

SEARED MAHI

Tomato, cucumber & olive relish, lemon caper butter

SIDES

ROASTED HEIRLOOM POTATOES

Herbs and parmesan

GREEN BEANS

garlic-buttered

SWEET POTATO

Brown sugar, apple glaze

MAC'N CHEESE

Blackened shrimp

VEGAN COCONUT RICE CASSEROLE

Crispy shallots

STEAMED PEI MUSSELS

Roasted tomato butter broth

ACTION STATION

POMEGRANATE-MUSTARD GLAZED

PORK BELLY

FRESH SHUCKED OYSTERS ON THE HALF SHELL



COLD CULINARY DISPLAYS

PÂTÉ EN CROÛTE

Gherkin relish

IMPORTED AND DOMESTIC CHEESES

CURED MEAT ANTIPASTI

HERB ROASTED VEGETABLES

MIXED OLIVES AND HOUSE PICKLED VEGETABLES

HOT CULINARY DISPLAYS

BAKED BRIE

Apple chutney

HOUSE MADE RICOTTA CHEESE

Olive oil, cherry tomatoes, olive tapenade

GRILLED BREAD

DESSERTS

CAKES

Apple crunch cake, caramel buttercream

Chocolate peppermint cake

Vanilla cheesecake, cherry compote

PETIT

Key lime pie

Bourbon pecan tarts, milk chantilly

Raspberry brûlée tarts

Cranberry white chocolate frangipane tart

Caramel pot de crème verrine

PIES & PUDDINGS

Bread pudding, spiced anglaise

Banana pudding

Pecan

Apple

Pumpkin

STATIONS

Candy station

Holiday cookie station

ACTION STATIONS

Bananas foster

Ice cream sundae bar

CUPCAKES

Vanilla

Chocolate

Red velvet

GLUTEN-FREE OPTIONS

Coconut macaroons

Monster cookies

Panna cotta, berry gelée

Chocolate mint brownies

Assorted cupcakes

Chocolate almond cake

ADULTS | \$67

CHILDREN 6 - 12 | \$30

COMPLIMENTARY FOR CHILDREN 5 & UNDER

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.