



'TIS THE SEASON

SATURDAY, DECEMBER 24, BLUE RIDGE

PLEASE CALL CONCIERGE FOR RESERVATIONS, (800) 438-5800

SALADS

SHAVED BRUSSEL SPROUTS & BACON SALAD

Shaved brussel sprouts, Applewood bacon, white wine & mustard watercress dressing

ARUGULA, PROSCIUTTO & FIG SALAD

Arugula, prosciutto, figs, goat cheese, balsamic dressing

SMOKED TURKEY & WILD RICE SALAD

Smoked turkey, wild rice, mandarin orange, dried cranberry (contains tree nuts)

KALE & ROASTED APPLE SALAD

Kale, roasted apple, winter squash, toasted almond, sherry vinaigrette

SPINACH & POACHED PEAR SALAD

Spinach, poached pear, blueberries, goat cheese, candied pecans, tarragon vinaigrette

CULINARY DISPLAYS

CRAB MARTINI

Crab, cilantro, lime and spiced plantain chips

ARTISANAL CHEESE

Imported and domestic cheeses

CURED MEAT ANTIPASTI

Assortment of cured meats

HERB ROASTED VEGETABLES

Fresh medley of roasted vegetables

MIXED OLIVES & PICKLED VEGETABLES

Assortment of olives and house pickled vegetables

BAKED BRIE

Orange marmalade, toasted pistachio, grilled lavish

HOUSE MADE RICOTTA CHEESE

Olive oil, cherry tomatoes, olive tapenade

RUSTIC BREAD AND ROLLS

Served with whipped butter

SOUP

WILD MUSHROOM BISQUE

Buttered brioche croutons

ENTRÉES

SEARED SEA BASS

Oyster mushroom, toasted orzo, lemon butter sauce

CRISPY PORK BELLY

Sauteéd spinach, mustard cream sauce

CHICKEN CONFIT

Stone ground grits, sharp cheddar, thyme velouté

BRAISED SHORT RIB

Black eyed pea cassoulet

VEGAN MEATLOAF

Mushroom gravy, almond milk parsnip puree, crispy sweet potato

SIDES

WHIPPED POTATOES

Mascarpone and chives

FINGERLING POTATOES

Roasted fingerling potatoes, caramelized onion, fresh herbs

CREAMED SPINACH

Wilted spinach, decadent cream sauce

GREEN BEAN ALMONDINE

Served with garlic confit

SWEET POTATO AU GRATIN

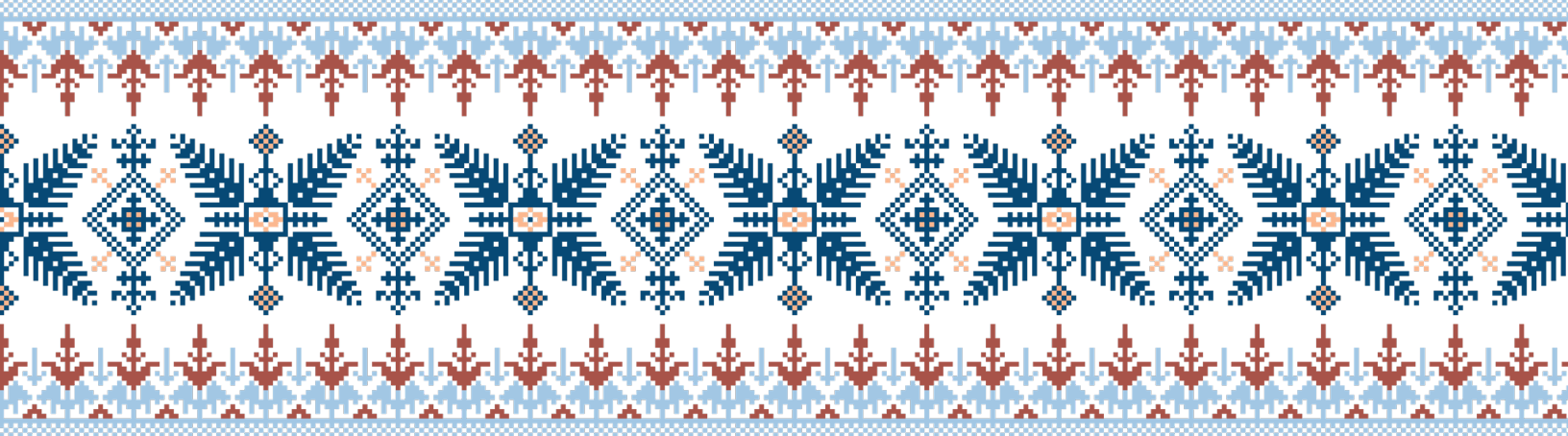
Sweet potatoes, cheese sauce

MACARONI AND CHEESE

Five cheese blend

STEAMED MUSSELS

Steamed PEI mussels, roasted tomato butter broth



CARVING STATIONS

ROASTED PRIME RIB*

Rosemary au jus, spicy horseradish cream, raw horseradish

SALMON EN CROUTE*

Dill creme fraiche

DESSERTS

STATIONS

Bananas foster
Candy station
Ice cream sundae bar
Holiday cookie station

INDIVIDUALS

Key lime pie
Bourbon pecan tarts
Raspberry brulee tarts, chocolate mousse ball
Cranberry white chocolate frangipane tart
Caramel pot de creme verrine
Cherry compote verrine, pistachio cream with milk chocolate cake
Chocolate trio cake "Frame"
Vanilla cheesecake, fresh berries

CHAFFER

Bread pudding with spiced anglaise

CAKES

Rum bundt
Chocolate peppermint

PIES

Pecan
Apple
Pumpkin

CUPCAKES

Vanilla
Chocolate
Red Velvet

GLUTEN-FREE OPTIONS

Coconut macaroons
Monster cookies
Panna cotta with berry gelee
Chocolate mint brownies
White chocolate mousse, raspberries and crumble

ADULTS | \$70

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. Items are served raw or undercooked (or may contain) raw or undercooked ingredients.*

