'TIS THE SEASON

WEDNESDAY, DECEMBER 25, BLUE RIDGE

PLEASE CALL CONCIERGE FOR RESERVATIONS, 828-252-2711

SALADS

POMEGRANATE SALAD
Orange, apple, radish, spinach, blood orange vinaigrette

TOMATO PANZANELLA SALAD
Torn focaccia, sundried tomato, mozzarella, croutons, arugula

TRI-COLORED QUINOA
Roasted butternut squash, cranberries, pumpkin seeds, red onions, citrus dressing

ROASTED MUSHROOMS AND FARO SALAD
Parsley vinaigrette, sage, rosemary

THREE BEAN SALAD
Green beans, kidney beans, cannellini beans, tomatoes, herbs

SOUTHERN POTATO SALAD
Red skin potstoes, mayonnaise, grain mustard, celery, onions

AMBROSIA SALAD

CHEF'S SALAD BAR
Seasonal toppings, house dressings

CULINARY DISPLAYS

CHILLED SEAFOOD BAR
Poached shrimp, garlic steamed clams, mussels, oysters on the half shell, crab leg clusters

ARTISANAL CHEESES
Fresh and dried fruits

CURED MEATS
House made pickles, mustards, jams

SMOKED FISH DIP
Sesame crackers

GRILLED BRIE
Toasted pistachios, fig jam, berries, grapes

MARINATED VEGETABLES

SOUPS

CREAMED SWEET POTATO
Orange mint relish

HOLIDAY SOUP
Celery, kale, ginger, basil oil, chickpeas

CARVING STATIONS

GARLIC CRUSTED STEAMSHIPS
Rosemary jus, cream of horseradish, grain mustard

CRANBERRY CITRUS GLAZED HAM
Pineapple chutney, honey grain mustard

SMOKED WHOLE TURKEY
Sage gravy, cranberry apple relish

ENTRÉES

TRADITIONAL LASAGNA
Ricotta, tomato basil sauce, mozzarella

BAY SHRIMP AND GRITS
Cajun sauce, stone ground grits

SEARED SALMON
Parsnip purée, citrus cream, fried leeks

ORANGE SAGE ROASTED TURKEY BREAST
Cranberry apricot relish

HERB GRILLED CHICKEN
Fig balsamic glaze, cranberry, red pepper couscous

SIDES

WAX BEANS
Citrus sugar glaze

ROASTED WINTER VEGETABLE
Rutabaga, radish, beets, rainbow carrots

MAC AND CHEESE
Sharp white cheddar

GREEN BEAN CASSEROLE
Mushrooms, crispy onions

SWEET POTATO GRATIN

RED SKIN POTATOES
Whipped with buttermilk

SPOON BREAD
Corn, tomato, green onion

PORK SAUSAGE SAGE STUFFING
Carrots, onion, celery, herbs

VEGETABLE STUFFING
Wild rice, pearl onions, Brussels sprouts

OMNI RESORTS
the grove park inn | asheville

DESSERTS

PETIT DESSERTS

Eggnog cheesecake

Peppermint brownie

Maple pecan blondies

Cherry jubilee verrine with almond crumble

Red velvet cake with cream cheese icing

Maple pear clafloutis

CHAFFER

Banana bread pudding with foster sauce

STATIONS

Ice cream sundae

Apple flambé with crumble
and vanilla ice cream

GLUTEN FREE OPTIONS

Coconut rum cake with chocolate ganache

Chocolate cupcakes

Vanilla cupcakes

Coconut macaroons

Brownies

Monster cookies

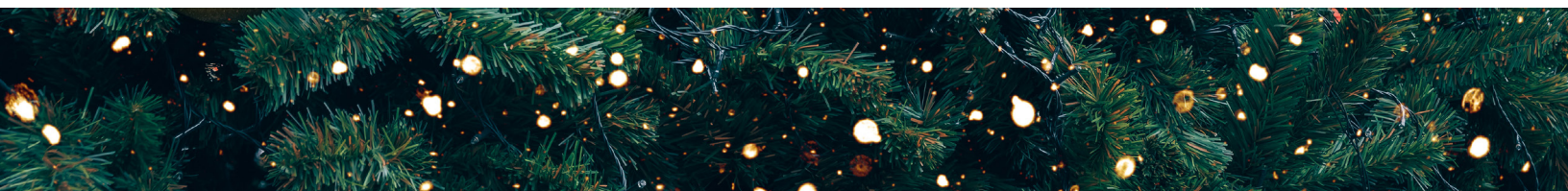
CAKES, PIES, CUPCAKES AND HOLIDAY COOKIES

Assorted flavors

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. PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 7% STATE SALES TAX. ALL MENUS AND PRICES ARE SUBJECT TO CHANGE.