

Celebrate ROMANCE

TUESDAY, FEBRUARY 14 IN BLUE RIDGE

COLD CULINARY DISPLAYS

CHARCUTERIE

LOCAL JAMS & PICKLES

GRILLED VEGETABLES

SELECTED FRUITS

CHEESES

CANDIED NUTS

HOT CULINARY DISPLAYS

BRIE EN CROUTE

RED PEPPER JELLY

STEAMED CRAB LEGS*

SEAFOOD DISPLAYS

SMOKED TROUT*

POACHED SHRIMP*

WHITE WINE MUSSELS*

SOUP

POTATO LEEK

LOBSTER BISQUE

SALAD BAR

GREENS

Mixed greens, baby spinach

TOPPINGS

Tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, mozzarella cheese, carrots, baby corn, almonds, pecans, sunflower seeds

COMPOSED SALADS

GROVE MARKET SALAD

Mixed greens, grape tomatoes, cucumbers, radishes, carrots, red peppers, pumpkin seeds, feta cheese, Dijon red wine vinaigrette

PERSIMMON POMEGRANATE

Artisanal lettuce, sliced persimmon, pomegranate seeds, roasted pecans, local honey, burnt orange vinaigrette

ROASTED PEAR AND CHEVRE SALAD

Bitter greens, roasted pear, pickled red onion, chevre, spicy candied walnuts, maple cedar vinaigrette

TRI-COLOR QUINOA SALAD

Roasted vegetables, charred onion, roasted sweet corn, tri-color quinoa, chipotle vinaigrette

ENTRÉES

CONFIT CHICKEN

Cataplana sauce, orzo, roasted peppers

MISO MARINATED BLACK COD*

Baby bok choy, basmati rice

BEEF SHORT RIB BOURGUIGNON*

Roasted mushrooms, pearl onions

ROASTED SALMON*

Dill cream, poached fennel, preserved lemon

SHRIMP FRA DIAVOLO*

linguini, roasted garlic, Calabrian chili, San Marzano tomato

DIJON BRAISED RABBIT*

Campanelle, confit onion

WHITE BEAN CASSOULET*

Duck confit, pork belly, tomato, garlic breadcrumbs

SIDES

SWEET POTATO GRATIN

Gruyère, aleppo pepper, smoked salt

ROASTED FINGERLINGS

Lyonnaise, garlic herb butter

BRAISED MUSHROOMS

Sherry, thyme

HARISSA ROASTED CAULIFLOWER

Carrot butter

GRILLED BROCCOLINI

Lemon, roasted garlic

ACTION STATIONS

PRIME RIB*

Red wine demi, au poivre, horseradish

OYSTER STATION*

Cocktail sauce, pickled celery, mignonette gratinee, horseradish, grilled lemon

AHI TUNA POKE*

Soy, marinated ginger, togarashi mayo, scallion, tuxedo sesame, fried nori, sticky rice

SCALLOP CEVICHE*

Jalapeno, cilantro, lime, lemongrass, coconut leche de tigre

DESSERTS

SWEET STATIONS

Chocolate Raspberry Bread Pudding with vanilla anglaise

Ice Cream Sundae Station

Candy Station

Bananas Foster Station

CAKES

Chocolate Bundt Cake with chocolate ganache

Rum Bundt Cake with caramel glaze

PIES

Cherry | Apple | Pecan

INDIVIDUALS

Assorted cookies

Cherry frangipane tart with almond chantilly

Bourbon pecan tart

Butterscotch tart with cinnamon crumble

Strawberry cheesecake with strawberries, vanilla whipped cream

Lemon bar with torched meringue

Chocolate mousse with mixed berry compote

Drunken strawberry tart with lemon chantilly

GLUTEN FREE

Monster cookies

Rice krispie treats

Chocolate almond cake

Buttermilk panna cotta with raspberry

Chocolate tart with brandied cherries, vanilla chantilly

SUGAR FREE

Brownies with sugar free ganache

Vanilla mousse with strawberry gelee

Chocolate mousse with fresh raspberries, chantilly

\$62 ADULTS, \$24 CHILDREN 6 - 12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE FROM 4:30 TO 10PM.

**Items are served raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*