

Cheers to the NEW YEAR



SATURDAY, DECEMBER 31, BLUE RIDGE

FOR IN-HOUSE GUESTS ONLY. CALL (800) 438 -5800 TO RESERVE YOUR TABLE

SEAFOOD ON ICE

CITRUS & WINE POACHED SHRIMP

Cocktail sauce, horseradish, lemon

OYSTERS ON THE HALF SHELL*

Fresh herb mignonette

WHITE WINE POACHED MUSSELS

HOUSE SMOKED TROUT

Tomato, olive + cucumber relish

COMPOSED SALADS

ROASTED PEAR SALAD

Kale, dried cranberry, goat cheese, spiced pecan, white balsamic vinaigrette

STEAK TARTARE SHOOTERS*

Pickled beech mushroom, toasted brioche croutons

BLOOD ORANGE SALAD

Endive, frisee, pomegranate, spiced sunflower, sherry vinaigrette

ROASTED GRAPE SALAD

Spinach, arugula, candied walnut, gorgonzola, tarragon vinaigrette

GREEN BEAN SALAD

Radicchio, red onion, goat cheese, sliced almond, charred lemon vinaigrette

TRUFFLED EGG SALAD

SOUP

LOBSTER BISQUE

Terragon crème fraiche

CULINARY DISPLAYS

IMPORTED & DOMESTIC CHEESES

CURED MEAT ANTIPASTI

HERB ROASTED VEGETABLES

MIXED OLIVES + HOUSE PICKLED VEGETABLES

CARVING STATIONS

BEEF WELLINGTON

Roasted mushroom, thyme, green peppercorn cognac sauce

SMOKED SALMON

Honey mustard glaze

HOT CULINARY DISPLAYS

POACHED CRAB CLAW CLUSTERS

Served with drawn butter

BAKED BRIE

Raspberry preserves, tasted walnut, grilled lavosh

RUSTIC BREADS + ROLLS

Served with whipped butter



ENTRÉES

SEARED BLACK COD

Marinated artichoke, roasted pearl onions, saffron butter sauce

BRAISED SHORT RIB

Mirepoix, oyster mushroom, red wine, thyme jus

CHICKEN CONFIT

Stone ground grits, sharp cheddar, smoked tomato gravy

PORK BELLY CASSOULET

Italian sausage, white beans, fresh herbs

CACIO E PEPE

House made pasta, toasted black pepper, parmesan

LITTLE NECK CLAMS

Sweet peppers, chorizo, stewed tomato

BALSAMIC PORTOBELLA MUSHROOMS

Couscous with dried fruit, spices and vanilla-scented carrot butter

SIDES

LOADED WHIPPED POTATOES

Sour cream, cheddar, bacon, scallions

ROASTED SWEET POTATOES

Bourbon maple glaze

CAULIFLOWER AU GRATIN

BRUSSEL SPROUTS

Caramelized onion

CREAMED SPINACH

DESSERTS

PETITE DESSERTS

Blueberry frangipane tart

Bourbon pecan tart

Roasted caramel apple tart

Vanilla cheesecake bites

Hazelnut crunch bar

Praline tart

Raspberry champagne shooter

DESSERT STATIONS

Bananas foster

Ice cream sundae bar

Candy station

Cookie station

GLUTEN FREE

Monster cookies

Rice krispy bars

Chocolate almond cake bites

Buttermilk panna cotta

Cherry chocolate shooter

PIES

Pecan, apple, cherry

WHOLE CAKES

Chocolate cake, rum bundt cake

WARM & COMFORTING

Bread pudding, vanilla anglaise

ADULTS | \$80
CHILDREN 6 - 12 | \$30

COMPLIMENTARY FOR CHILDREN 5 AND UNDER, WITH PAYING ADULT
FROM 5 TO 10PM

**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.*

