HOLLY JOLLY HOLIDAYS

CHRISTMAS DINNER IN THE DINING ROOM
4:30 P.M. TO 7:30 P.M. FRIDAY, DECEMBER 25

CHILLED SELECTIONS

WINTER GREENS SALAD
Candied pecans, compressed apples, dried cranberries, shaved Manchego, orange honey white balsamic dressing

CLASSIC CAESAR SALAD
Hearts of romaine, Parmesan cheese, croutons

GOLDEN BEETS SALAD
Watercress, arugula, orange, candied pumpkin seeds, aged goat cheese

ARTISANAL DISPLAY OF CHARCUTERIE & REGIONAL CHEESES
Mustards, preserves, crackers, grissini

COASTAL SELECTION

CHESAPEAKE BAY OYSTERS ON THE HALF SHELL* AND CHAMPAGNE-POACHED SHRIMP
Lemons, mignonette, cocktail sauce, Louis sauce, hot sauce bar

SIDES

BUTTERY WHIPPED POTATOES
Gravy

CORNBREAD STUFFING
Mushrooms, onions

BAKED YAMS WITH MARSHMALLOWS
Local honey glaze

ROASTED ROOT VEGETABLES

SOUP

SHE CRAB SOUP
Sourdough rolls

ENTRÉES

HONEY GLAZED HAM
Bourbon-pineapple glaze

PRIME RIB OF BEEF*
Au jus, creamy horseradish sauce

HERB-ROASTED TURKEY BREAST
Cranberry orange chutney, turkey gravy

WHITE WINE POACHED ARCTIC CHAR
Grilled broccoli, lemon scented rice pilaf

CRAB CAKE
Charred tomato remoulade, green tomato chow chow

MILK BREAD ROLLS
Whipped butter

SWEET ENDINGS

PECAN PIE

PUMPKIN PIE

CHOCOLATE CREAM PIE

CRANBERRY CHEESECAKE

BÛCHE DE NOËL

HOLIDAY COOKIES

HOMESTEAD HANDCRAFTED ICE CREAM STATION

PEPPERMINT ICE CREAM

$65** ADULTS, $30** CHILDREN 6 – 12
COMPLIMENTARY FOR CHILDREN 5 & UNDER

RESERVATIONS CAN BE MADE ON OPENTABLE.COM UNDER HOLIDAY DINING

**Tax and automatic 20% service charge additional.
*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.