



## **FRIDAY NIGHT RECEPTION**

8PM IN THE COMMONWEALTH ROOM

COLD HORS D'OEUVRES

Smoked trout éclair with trout roe

Virginia ham toast with pumpkin butter and pickled cranberry

HOT HORS D'OEUVRES

Apricot and sweet onion tart with stilton blue cheese

Quail leg lollipop with chasseur glaze

## **SATURDAY NIGHT DINNER**

5:30PM IN THE EMPIRE ROOM

FIRST COURSE

Beets and salmon, horseradish potato galettes with  
orange and cardamom

SECOND COURSE

Crispy black bass with clam chowder sauce

Celery and pancetta

THIRD COURSE

Highland County lamb with barley jus

Persillade loin, leg croquette, celeriac puree, baby root vegetables

FOURTH COURSE

Baked Alaska

**\$150 INCLUSIVE PER PERSON**

*Events include preselected wines*

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the homestead