CELEBRATE THE
NEW YEAR

A FAMILY NEW YEAR’S EVE DINNER
THURSDAY, DECEMBER 31 IN THE COMMONWEALTH ROOM | 6 PM - 9 PM

SNACKS AND MORE

ARTISINAL CHEESE DISPLAY
Manchego cheese with pepper jam, snake bit cheddar with pear chutney, sliced brie with truffle salt and apricot, grilled baguette, assorted crackers

SOFT PRETZEL BITES
Beer cheese, honey whole grain mustard

CHILLED CHAMPAGNE POACHED SHRIMP
Cocktail sauce, mignonette, grilled lemon

SEASONED POPCORN
Barbecue, parmesan truffle, sea salt and pepper

SOUP AND SALAD

WINTER GREENS
Arugula, mustard greens, sliced apple, candied walnuts, dried cranberries, pumpernickel croutons, honey orange white balsamic dressing

CAESAR SALAD
Romaine lettuce, shaved parmesan cheese, parmesan crusted grissini

VEGETABLE BARLEY SOUP
Fresh herbs, carrots, onion, vegetable broth

ARTISAN BREAD DISPLAY
Honey cranberry wheat rolls, crisp baguette, sourdough, whipped butter

JUST FOR KIDS

MAC AND CHEESE
CHICKEN TENDERS
GREEN BEANS
MASHED POTATOES
CHEESE PIZZA

ALLEGHENY GRILL

HERB ROASTED RIB OF BEEF *
Horseradish sauce, au jus, caramelized mushrooms and onions

PAN SEARED ARCTIC CHAR
Broccolini, toasted garlic, citrus

LEMON-PEPPER ROASTED CHICKEN
Wild mushroom rice pilaf, truffle chicken jus

BOURSIN MASHED POTATOES
Bacon, chives, cheddar cheese

OVEN ROASTED BRUSSELS SPROUTS
Local honey, parmesan

BLISTERED BABY CARROTS
Goat cheese, orange zest

SWEETS

CHOCOLATE POT DÈ CREME
Blackberry coulis

TROPICAL TRIFLE
Coconut panna cotta, mango passion gelée, candied kumquat, hazelnut streusel

DEVIL’S FOOD CUPCAKES

CHOCOLATE CHIP COOKIES

$75* ADULTS
$32* CHILDREN 6 – 12
COMPLIMENTARY FOR CHILDREN 5 & UNDER

*Tax and 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.

Omni Resorts
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