



HOLLY JOLLY HOLIDAYS

MONDAY, DECEMBER 25 IN GRAND BALLROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

COLD DISPLAY

FRESH FRUIT DISPLAY

Assorted Freshly Baked Homestead Breakfast Pastries

DOMESTIC CHARCUTERIE & REGIONAL CHEESES

Stone Ground Mustard, Seasonal Preserves

CLASSIC CAESAR SALAD

Parmesan Croutons

WALDORF SALAD

Apples, Celery, Walnuts

COASTAL SELECTION

RAPPAHANNOCK OYSTERS ON THE HALF SHELL*, POACHED SHRIMP*

Mignonette, Cocktail Sauce, Hot Sauce Bar

HOUSE SMOKED SALMON*

Red Onions, Chopped Eggs, Capers, Mustard Dill Sauce

BAKED HALIBUT*

Brandy Mushroom Ragout

SOUP

BUTTERNUT SQUASH BISQUE

Gingerbread Crouton

SIDES

MAPLE AND SWEET POTATO CASSEROLE

Drunken Fruits

CHARRED BRUSSELS SPROUTS

Goat Cheese, Lardons

Culinary Team

Severin Nunn, Executive Chef

John Ferguson, Executive Sous Chef

Leen Kim, Executive Pastry Chef

Michael Cattler, Senior Sous Chef

BREAKFAST

OMELETS AND EGGS MADE TO ORDER

EGGS BENEDICT*

Hollandaise Sauce

BELGIAN WAFFLES

APPLE CHEESECAKE FRENCH TOAST

POTATOES O'BRIEN

BLUEBERRY MAPLE SAUSAGE AND BACON

ACTION STATIONS

SLOW COOKED TURKEY BREAST*

Turkey Gravy, Cranberry Orange Chutney

HONEY GLAZED VIRGINIA HAM

Apple Mustard

PRIME RIB OF BEEF*

Horseradish Cream, Au Jus

WARM PARKER HOUSE ROLLS

Homestead Butter

SWEET ENDINGS

PECAN CRANBERRY PIE

PUMPKIN PIE

BLUEBERRY CHEESECAKE

DOUBLE CHOCOLATE AUTUMN CAKE

BÛCHE DE NOËL

EGG NOG BAVARIAN

\$65 ADULTS, \$30 CHILDREN 6 - 12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

11:00AM TO 2:00PM

*An automatic service charge of 20% applies to parties of 8 or more.
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
the homestead