



# HOLLY JOLLY HOLIDAYS

**MONDAY, DECEMBER 25 IN GRAND BALLROOM**

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

## COLD DISPLAY

### WINTER GEM LETTUCE

Pickled Pumpkin, Charred Onions, Pepita, Aged Goat Cheese, Cabernet Vinaigrette

### KALE SALAD

Apples, Celery, Spiced Pecans, Spicy Honey Buttermilk

### ROASTED BEET SALAD

Watercress, Maple Caramel Corn Crunch, White Balsamic Vinaigrette

### SMOKED POTATO SALAD

Fingerling Potatoes, Bacon, Crispy Onions, Sherry Dressing

## COASTAL SELECTION

### ICED SHRIMP\*, CRAB CLAWS\*, OYSTERS\*

Cocktail Sauce, Mustard Dill Sauce, Tartar Sauce, Tabasco, Lemons

### PAN ROASTED ALLEGHENY TROUT\*

### POACHED SALMON CITRUS NAGE WITH MELTED LEEKS\*

### MUSSELS IN SAFFRON BROTH\*

### NEW ENGLAND CLAM CHOWDER

Smoked Bacon

### ASSORTED ROLLS AND MUFFINS

Homestead Butter

## SIDES

### MASHED YUKON GOLD POTATOES AND TURKEY GRAVY

### SWEET POTATO GRATIN

### MAPLE ROASTED ROOT VEGETABLES

### CHARRED BRUSSELS SPROUTS

## ACTION STATIONS

### PAN ROASTED QUAIL\*

Sauce Chasseur

### BROWN SUGAR AND HONEY GLAZED VIRGINIA HAM

Bourbon Apricot Sauce

### PRIME RIB OF BEEF\*

Horseradish Cream, Au Jus

### ROASTED TURKEY BREAST\*

Turkey Gravy, Cranberry Orange Chutney

## SWEET ENDINGS

### PECAN CRANBERRY PIE

### PUMPKIN PIE

### APPLE PIE WITH CARAMEL SAUCE

### BLUEBERRY CHEESECAKE

### DOUBLE CHOCOLATE AUTUMN CAKE

### STRAWBERRY AND WHITE CHOCOLATE MOUSSE TORTE

### BÛCHE DE NOËL

### EGG NOG BAVARIAN

**\$85 ADULTS, \$35 CHILDREN 6 - 12 (PLUS TAX)  
COMPLIMENTARY FOR CHILDREN 5 & UNDER**

**5:30PM TO 7:30PM**

Culinary Team  
Severin Nunn, Executive Chef  
John Ferguson, Executive Sous Chef  
Leen Kim, Executive Pastry Chef  
Michael Cattler, Senior Sous Chef

*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