

DOWN HOME DINNER

SATURDAY, JANUARY 13TH IN THE COMMONWEALTH ROOM

SALADS

KALE SALAD

Endive, Crisp Virginia Ham, Pickled Sweet Peppers

SEA SALT ROASTED BEETS

Crumbled Goat Cheese, Golden Raisins, Pistachios,
Baby Garden Cress, Herbed Shallot Dressing

HICKORY SMOKED SALMON & RADICCHIO SALAD

White Beans, Sundried Tomatoes, Olives
Rosemary Balsamic Dressing

BATH COUNTY FIELD GREENS

Shaved Manchego Cheese, Shaved Vegetables,
Cherry Tomatoes, Honey Pepper Bacon, Olive Oil Croutons,
Herb Vinaigrette, Ranch Dressing

SOUP

TOMATO BISQUE

Cheese Bread

ENTRÉES

CHESAPEAKE MUSSELS

Saffron Broth

PAN ROASTED RED SNAPPER

Grilled Endive and Pole Beans, Braised Fennel, Orange

SLOW ROASTED CHICKEN*

Roasted Mushrooms, Red Potatoes,
Carrots with Garlic Lemon Chicken Jus

CIDER BRINED PORK LOIN*

Wild Rice with Apples, Grilled Scallions, Bacon Mustard Sauce

PRIME RIB AU JUS*

Mashed Potatoes

KIDS'

MAC-N-CHEESE

ROASTED CHICKEN LEGS

BAKED LASAGNA

SEASONAL VEGETABLES

SWEET ENDINGS

WALNUT BROWNIE

PUMPKIN WHOOPIE PIE

CHOCOLATE PECAN TART

CARROT CAKE WITH CREAM CHEESE FROSTING

ASSORTED COOKIES

\$50* ADULTS

\$25* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**Tax additional*

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

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

*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