

DOWN HOME DINNER

FRIDAY, FEBRUARY 16, 2018 IN THE COMMONWEALTH ROOM

STARTERS

CHEESE, SMOKE & CURE STATION

Assorted Local Cheeses, Cured Meats, Traditional Condiments,
Artisan Breads

FARM FRESH SEASONAL VEGETABLE CRUDITÉ

Green Goddess Dressing

SALADS

SPINACH SALAD

Baby Spinach and Frisée Lettuce, Crispy Pancetta
and Pine Nuts, Cremini Mushrooms, Sherry Dressing

CLASSIC CAESAR SALAD

Herbed Garlic Croutons, Shaved Parmesan, Caesar Dressing

GOLDEN BEET SALAD

Watercress, Pickled Onions, Fresh Goat Cheese

SOUP

NEW ENGLAND CLAM CHOWDER

Assorted Artisan Rolls

ENTRÉES

PRIME RIB OF BEEF*

Au Jus, Horseradish Cream, Mustard Sauce

ROASTED VIRGINIA QUAIL

CORNMEAL CRUSTED ALLEGHENY TROUT*

Roasted Lemon, Smokey Tartar Sauce

Culinary Team

Severin Nunn, Executive Chef

John Ferguson, Executive Sous Chef

Leen Kim, Executive Pastry Chef

Michael Cattler, Senior Sous Chef

SIDES

ISRAELI COUSCOUS

HERB ROASTED FINGERLING POTATOES

LAVENDER HONEY GLAZED ROOT VEGETABLES

SAUTÉED BROCCOLI RABE WITH GARLIC CONFIT

KIDS'

MAC-N-CHEESE

CHICKEN TENDERS

SPAGHETTI AND MEATBALLS

VEGETABLES

SWEET ENDINGS

COFFEE MOUSSE

OREO CHEESECAKE

BERRY COBBLER WITH WHIPPED CREAM

ASSORTED COOKIES AND BROWNIES

\$45* ADULTS

\$20* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**Tax additional*

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