

# BLUE RIDGE

SEASONAL LUNCH  
TUESDAY / THURSDAY

ADULTS / 48 CHILDREN 6 - 12 / 25  
CHILDREN 5 & YOUNGER / FREE WITH ADULT BUFFET PURCHASE

## COMPOSED SALADS

ROASTED BEET SALAD (V) (GF)

thyme & ginger cider glaze

WILD RICE SALAD (GF)

arugula / dried fruits / black forest ham / citrus vinaigrette

WEDGE SALAD (GF)

applewood-smoked bacon / blue cheese / tomatoes  
scallions

KALE & BUTTERNUT SALAD (GF)

butternut squash / pecans  
toasted golden raisins / cranberry vinaigrette

BEAN TRIO (V) (GF)

fire-roasted tomato / red pepper / charred corn / red onion  
cotija / cilantro & lime vinaigrette

HEIRLOOM CARROT SALAD (V)

feta cheese / pumpkin seeds / mint / harissa

BAKED POTATO SALAD (GF)

cheddar cheese / sour cream / scallions

ROASTED GRAPE SALAD (V)

spinach / gorgonzola / candied walnuts  
champagne dressing

## SALAD BAR

BUILD-YOUR-OWN SALAD (V) (GF)

mixed artisanal greens / fresh baby spinach  
cucumber / tomato / dried cranberries / chickpeas  
artichokes / cheddar cheese / assorted dressings

## SEAFOOD DISPLAY

SEAFOOD ON ICE\* (GF)

citrus-poached shrimp / peppered mackerel / smoked trout  
steamed mussels

## CULINARY DISPLAY

IMPORTED & DOMESTIC CHEESES (V)

CHARCUTERIE

cured meats / sausage / flatbread

BALSAMIC ROASTED VEGETABLES (V)

MIXED OLIVES & PICKLED VEGETABLES (GF) (GF)

## SOUPS

SOUPS ROTATE WEEKLY

CREAM OF MUSHROOM (V)

YUKON POTATO & BACON

KALE & WHITE BEAN (GF)

SEASONAL OPTION

gluten-friendly bread available upon request.

(GF) gluten-friendly / (V) vegan / (V) vegetarian

20% service charge will be added for all parties of 8 or more. All menus and prices are subject to change.

\*These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry  
seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

## ENTRÉES

### SMOKED TURKEY BREAST

sautéed local kale / turkey jus

### COFFEE-CRUSTED BRAISED CHUCK ROAST

roasted butternut squash / farro risotto / port wine jus

### CRISPY PORK BELLY

pepper-jack grits / butter bean fricassée / natural jus

### SEARED SALMON WITH SUNFLOWER & KALE PESTO

red pepper coulis / fingerling potatoes / charred tomato watercress

### SEAFOOD PAELLA

mussels / clams / scallops / shrimp / saffron

### CHICKEN CONFIT

cilantro rice / mole sauce / sesame seeds / peanuts

### GNOCCHI

braised lamb / mint gremolata

### CARAMELIZED LEEK & GRUYÈRE BREAD PUDDING

### POTATO GRATIN

### CRISPY BRUSSELS SPROUTS

### CAMPFIRE SWEET POTATO CASSEROLE

### ROASTED CAULIFLOWER

### ORANGE-SCENTED CRANBERRY CHUTNEY

## NOODLE BOWL STATION

### CHOICE OF MEAT

chicken / shrimp / mushrooms

### CHOICE OF NOODLES

lo mein / rice noodles

### CHOICE OF SAUCE

ramen broth / pho broth / sesame stir-fry / korean barbecue

## DESSERTS

### APPLE PIE

### PUMPKIN PIE

### PECAN PIE

### BREAD PUDDING

crème anglaise

### CHEESECAKE

### HOLIDAY COOKIES

### BROWNIES & BLONDIES

### CHOCOLATE CAKE

### ASSORTED POUND CAKES

### CHOCOLATE MOUSSE CUPS

seasonal fruit

### RICE KRISPIES TREATS

gluten-friendly bread available upon request.

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