

Seasonal DINNER

Tuesday & Thursday • Blue Ridge

\$55 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Composed Salads

Roasted Beet Salad

thyme & ginger cider glaze

Wild Rice

arugula / dried fruits / black forest ham / citrus vinaigrette

Wedge Salad

applewood-smoked bacon / blue cheese / tomatoes
scallions

Roasted Grape Salad

spinach / blue cheese / candied walnuts
champagne dressing

Kale & Butternut Salad

butternut squash / pecans / toasted golden raisins
cranberry vinaigrette

Heirloom Carrot Salad

feta cheese / pumpkin seed / mint / harissa

Bean Trio Salad

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

Baked Potato Salad

cheddar cheese / sour cream / scallions

Salad Bar

Build-Your-Own Salad

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

Seafood On Ice*

Citrus-Poached Shrimp

Peppered Mackerel

Smoked Trout

Steamed Mussels

Culinary Display

Imported & Domestic Cheeses

Charcuterie

cured meats / sausage / flatbread

Balsamic Roasted Vegetables

Mixed Olives & Pickled Vegetables

Soups | SOUPS ROTATE WEEKLY

Cream of Mushroom

Kale & White Bean

Creamy Yukon Potato & Bacon

Seasonal Option

Seasonal DINNER

Entrées

Coffee-Crusted Braised Chuck Roast*

butternut squash / farro risotto / port wine jus

Smoked Turkey Breast

sautéed local kale / turkey jus

Chicken Confit

cilantro rice / mole sauce / sesame seeds / peanuts

Seared Salmon*

sunflower & kale pesto / red pepper coulis
fingerling potatoes / charred tomato / watercress

Seafood Paella

mussels / clams / scallops / shrimp / saffron

Crispy Pork Belly

pepper jack grits / butter bean fricassee

Gnocchi

braised lamb / mint gremolata

Sides

Caramelized Leek & Gruyère Bread Pudding

Crispy Brussels Sprouts

Potato Gratin

Sweet Potato Casserole

Roasted Cauliflower

Orange-Scented Cranberry Chutney

Carving Station | MEATS ROTATE WEEKLY

Tri-Tip Sirloin*

housemade steak sauce

Citrus-Chili Roasted Pork Tenderloin*

Rosemary Strip Loin*

Desserts

Apple Pie

Cherry Pie

Pecan Pie

Bread Pudding

crème anglaise

Cheesecake

strawberries

Chocolate Almond Cake

ganache

Assorted Pound Cakes

Seasonal Bundt Cakes

Brownies & Blondies

Seasonal Mousse Verrines

fresh berries

Rice Krispies Treats

Gluten-friendly bread available upon request.

 - Gluten-Friendly /  - Vegan /  - Vegetarian

20% service charge on all parties of 8 or more. All menus and prices are subject to change.

*Items are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats / poultry / seafood / shellfish and eggs

may increase your risk of foodborne illness. Please inform us of any food allergies.

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