

# Seasonal DINNER

## Monday & Wednesday • Blue Ridge

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

### Salad Bar

#### Build-Your-Own Salad

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

### 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

#### Seasonal Salad

goat cheese / radish / carrots

#### Spinach & Apple Salad

green apples / candied walnuts / blue cheese  
dried cherries / sherry vinaigrette

#### Green Bean Salad

radicchio / pickled onion / shaved parmesan / almonds  
charred lemon vinaigrette

#### Baked Potato Salad

cheddar cheese / sour cream / scallions

#### Grove Market Salad

mixed greens / cucumber / tomato / carrots / choice of dressing

### Soups | SOUPS ROTATE WEEKLY

#### Butternut Squash Bisque

#### Crab & Sweet Corn Chowder

#### Pork Green Chili

#### Tomato Bisque

#### Seasonal Option

### Culinary Displays

#### Imported & Domestic Cheeses

#### Charcuterie

cured meats / sausage / flatbread

#### Balsamic Roasted Vegetables

#### Mixed Olives & Pickled Vegetables

### Seafood On Ice\*

#### Citrus-Poached Shrimp

#### Peppered Mackerel

#### Smoked Trout

#### Steamed Mussels

# Seasonal DINNER

## Entrées

**Beef Short Rib Cassoulet\***   
seasonal vegetables / cannellini beans

**Turkey Confit**   
sautéed swiss chard / turkey jus

**Grilled Chicken Thighs**   
mole sauce / sesame seeds / peanuts

**Local Rainbow Trout**   
roasted brussels sprouts / caper brown butter sauce

**Braised Lamb Shoulder**  
creamy ricotta polenta / sun-dried tomato jus

**Cider-Brined Pork Loin**   
apple chutney / red wine-braised cabbage / smoked hock jus

**Bolognese Campanella**  
ground beef & pork / pancetta / stewed tomato / pasta

## Sides

**Sausage & Cornbread Stuffing**

**Creamed Spinach** 

**Mascarpone & Chive Whipped Potatoes**  

**Campfire Sweet Potato Casserole**  

**Harissa Roasted Baby Carrots**  

**Orange-Scented Cranberry Chutney**  

## Carving Station | MEATS ROTATE WEEKLY

**Herbed Top Round Roast Beef\***

**Leg of Lamb\***

**Glazed Ham\***

## Desserts

**Apple Pie** 

**Cherry Pie** 

**Pecan Pie** 

**Assorted Holiday Cookies** 

**Bread Pudding**   
crème anglaise

**Cheesecake**  
strawberries

**Seasonal Assorted Bundt Cake** 

**Brownies & Blondies** 

**Rice Krispies Treats** 

**Seasonal Mousse Verrines**    
fresh berries

**Chocolate Almond Cake**    
ganache

Gluten-friendly bread available upon request.

 - Gluten-Friendly /  - Vegan /  - Vegetarian

20% service charge for all parties of 8 or more.

\*This item contains (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.