

Celebrate VALENTINE'S DAY.



Friday, February 14 • Blue Ridge

5pm-9pm • \$62 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Culinary Display

Charcuterie

Local Jams & Pickles

Grilled Vegetables

Cheeses

Hot Culinary Display

Brie en Croûte

red pepper jelly

Steamed Crab Legs*

Seafood Display

Smoked Trout*

Poached Shrimp*

White Wine Mussels*

Soup & Salad Bar

Potato & Leek Soup

Lobster Bisque

Salad Greens

mixed greens, baby spinach

Toppings

tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, mozzarella cheese, carrots, baby corn, almonds, pecans, sunflower seeds

Composed Salads

Grove Market Salad

mixed greens, grape tomatoes, cucumber, radish, carrot, red pepper, pumpkin seeds, feta cheese, dijon red wine vinaigrette

Spinach Salad

baby spinach, strawberries, blue cheese, edible flowers, sweet vidalia onion dressing

Roasted Pear & Chèvre Salad

bitter greens, roasted pear, pickled red onion, chèvre, spicy candied walnuts, maple cider vinaigrette

Tricolor Quinoa Salad

roasted vegetables, charred onion, roasted sweet corn, tricolor quinoa, chipotle vinaigrette

Action Stations

Prime Rib*

red wine demi-glace, au poivre, horseradish

Oyster Station*

cocktail sauce, pickled celery, mignonette, horseradish, grilled lemon

Torched Tuna Tataki*

black pepper or sesame crust, ponzu, wasabi crema or kabayaki sauce

Sides

Truffled Butternut Squash Purée

Roasted Fingerlings Lyonnaise

garlic & herb butter

Braised Mushrooms

thyme, sherry

Harissa Roasted Cauliflower

carrot butter

Creamed Spinach

gruyère cheese

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Entrées

Grilled Chicken Mole 🌱

chiles, chocolate, sesame seeds

Miso-Marinated Salmon* 🌱

baby bok choy, coconut rice, soy truffle jus

Beef Short Rib Bourguignon* 🌱 🌱

roasted mushrooms, pearl onions

Blackened Grouper*

crawfish étouffée

Seafood Paella* 🌱 🌱

saffron, shrimp, mussels, octopus, calamari

Vegan Chickpea & Cauliflower Masala 🌱 🌱

biryani pilaf

Roasted Pork Loin* 🌱 🌱

raisin stuffing, spinach, rosemary tomato jus

Gluten-Friendly Desserts

Key Lime Pie 🌱

torched meringue

Passion Fruit Panna Cotta 🌱

tropical chutney

Chocolate Almond Cake 🌱

Chocolate Rice Krispies Treats 🌱

Monster Cookies 🌱

Whole Desserts

Pies

cherry, pecan, tollhouse pie

Cakes

chocolate layer cake, rum bundt cake

Dessert Stations

Caramel Chocolate Bread Pudding

vanilla anglaise

Bananas Foster 🌱 🌱

bananas, rum, brown sugar, butter

Ice Cream Sundae Bar

assorted candies and toppings

Candy Station

Individual Desserts

Chocolate Trio Verrine 🌱

Layered Red Velvet Cake

cream cheese mousse

Strawberry Cheesecake 🌱

strawberries, whipped cream

Guava Almond Frangipane Tart 🌱

Bourbon Pecan Tart 🌱

milk chantilly

Cardamon & Rose Pistachio Tart 🌱

Lemon & Vanilla Cream Puff 🌱

Assorted Cookies 🌱

Sugar-Free Desserts

Chocolate Cake & Raspberry Crème Verrine

vanilla chantilly

Chocolate Mousse Verrine

seasonal fruit

Lemon Pound Cake

Gluten-friendly bread available upon request.

🌱 - Gluten-Friendly / 🌱 - Vegan / 🌱 - Vegetarian / 🌱 - Dairy-Free

Menu items are subject to change.

*This item is served raw or undercooked 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.