

# Seasonal LUNCH

## Daily • Blue Ridge

\$48 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

### COMPOSED SALADS

#### SEASONAL SALAD *gf*

baby kale / butternut squash / cranberries / goat cheese  
radish / carrots / champagne vinaigrette

#### WILD RICE *gf*

arugula / dried fruits / black forest ham / citrus vinaigrette

#### GREEN BEAN SALAD *gf n*

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

#### WEDGE SALAD *gf*

applewood-smoked bacon / blue cheese / tomatoes / scallions

#### SPINACH & APPLE SALAD *gf n*

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

#### GROVE MARKET SALAD *gf*

mixed greens / cucumber / carrots / tomato  
choice of dressing

#### BAKED POTATO SALAD *gf*

applewood-smoked bacon / cheddar / sour cream / scallions

### SALAD BAR

#### BUILD YOUR OWN SALAD *gf*

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

### SEAFOOD DISPLAY

#### SEAFOOD ON ICE\* *gf*

citrus-poached shrimp / smoked trout / steamed mussels

### CULINARY DISPLAYS

#### IMPORTED & DOMESTIC CHEESES

#### CHARCUTERIE

cured meats / sausage / flatbread

#### BALSAMIC ROASTED VEGETABLES *gf vg*

#### MIXED OLIVES & PICKLED VEGETABLES *gf vg*

### SOUP

#### CHEF'S SOUP DU JOUR

Gluten-friendly bread available upon request.

*gf* Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. A 20% service charge will be added for all parties of 8 or more.

\*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.

# Seasonal LUNCH

## ENTRÉES

### TURKEY CONFIT *gf*

sautéed swiss chard / turkey jus

### BEEF SHORT RIB CASSOULET *gf*

seasonal vegetables / beans

### GRILLED CHICKEN THIGHS *gf*

mole sauce / sesame seeds

### NIÇOISE SALMON\* *gf*

potato / olive / tomato / artichoke / lemon & caper sauce

### BRAISED LAMB SHOULDER

creamy ricotta polenta / sun-dried tomato jus

### CRISPY PORK BELLY *gf*

sweetie drop peppers / cilantro / lime

### SEAFOOD BOUILLABAISSE

mussels / octopus / shrimp / calamari

### SAUSAGE & CORNBREAD STUFFING

### GARLIC-ROASTED CREAMER POTATOES *gf*

### CREAMED SPINACH

### CAMPFIRE SWEET POTATO CASSEROLE *vg*

### HARISSA-ROASTED BABY CARROTS *gf vg*

### CRISPY BRUSSELS SPROUTS *gf*

goat cheese / balsamic glaze

## DAILY ACTION STATION

ALTERNATING DAILY

### STREET TACO *gf* **M-W-F**

carnitas / barbacoa / confit chicken / fajita / mushroom  
guacamole / pico de gallo / slaw / onion / cilantro

### NOODLE BOWL\* **T-TH**

ramen or rice noodle / sesame & ginger stir-fry or pho ramen  
broth / scallion / mushroom / carrot / soft-boiled egg

## DESSERTS

### APPLE PIE

### PUMPKIN PIE

### PECAN PIE *n*

### BREAD PUDDING

crème anglaise

### NEW YORK-STYLE CHEESECAKE

### ASSORTED COOKIES

### BROWNIES & BLONDIES

### POUND CAKE

berry compote / whipped cream

### CHOCOLATE FUDGE CAKE

### PANNA COTTA *gf*

fresh fruit

### KEY LIME TARTS *gf*

### CHOCOLATE MOUSSE VERRINE *gf*

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