

Seasonal DINNER

Monday - Thursday • Blue Ridge

\$58 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

SALAD BAR

BUILD-YOUR-OWN SALAD *gf*

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

COMPOSED SALADS

WILD RICE *gf*

arugula / dried fruits / black forest ham / citrus vinaigrette

WEDGE SALAD *gf*

applewood-smoked bacon / blue cheese / tomatoes / scallions

SEASONAL SALAD *gf*

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

SPINACH & APPLE SALAD *gf n*

green apples / candied walnuts / blue cheese
sherry vinaigrette

GREEN BEAN SALAD *n*

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

BAKED POTATO SALAD

applewood-smoked bacon / cheddar cheese
sour cream / scallions

GROVE MARKET SALAD *gf*

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

SOUPS

CHEF'S SOUP DU JOUR

CULINARY DISPLAYS

IMPORTED & DOMESTIC CHEESES

CHARCUTERIE

cured meats / sausage / flatbread

BALSAMIC-ROASTED VEGETABLES *gf vg*

MIXED OLIVES & PICKLED VEGETABLES *gf vg*

SEAFOOD ON ICE*

CITRUS-POACHED SHRIMP *gf*

SMOKED TROUT *gf*

STEAMED MUSSELS *gf*

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 to all parties of 8 or more.

*These items are 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.

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ENTRÉES

BEEF SHORT RIB CASSOULET* *gf*
seasonal vegetables / cannellini beans

TURKEY CONFIT *gf*
sautéed swiss chard / turkey jus

GRILLED CHICKEN THIGHS *gf*
mole sauce / sesame seeds

NIÇOISE SALMON*
potato / olive / tomato / artichoke / lemon caper sauce

BRAISED LAMB SHOULDER
creamy ricotta polenta / sun-dried tomato jus

CRISPY PORK BELLY *gf*
spicy cider glaze / cilantro / lime salt

SPICY PAPRIKA SHRIMP
chimichurri sauce

SIDES

SAUSAGE & CORNBREAD STUFFING

CREAMED SPINACH

GARLIC-ROASTED CREAMER POTATOES *gf*

CAMPFIRE SWEET POTATO CASSEROLE *gf vg*

HARISSA-ROASTED BABY CARROTS *gf vg*

CRISPY BRUSSELS SPROUTS
goat cheese / balsamic glaze

CARVING STATION | ALTERNATING DAILY

GARLIC PEPPER-CRUSTED STRIP LOIN* *gf*

SAGE-RUBBED TURKEY BREAST *gf*

BROWN SUGAR-GLAZED HAM *gf*

FENNEL CITRUS-MARINATED PORK LOIN

DESSERTS

APPLE PIE

CHERRY PIE

PECAN PIE *n*

ASSORTED COOKIES

BREAD PUDDING
crème anglaise

ASSORTED BUNDT CAKE

NEW YORK-STYLE CHEESECAKE

ASSORTED MINI CUPCAKES

BROWNIES & BLONDIES *n*

KEY LIME MERINGUE TARTS *gf*

MOUSSE VERRINES *gf*
fresh berries

COCONUT MACAROONS

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