

# TUESDAY, DECEMBER 25 IN GRAND BALLROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

## COLD DISPLAY

## WINTER GREENS SALAD

Candied pecans, pears, pomegranate, shaved Manchego, apple cider vinaigrette

#### CLASSIC CAESAR SALAD

Hearts of romaine, Parmesan cheese, croutons

#### ANCIENT GRAINS SALAD

Pickled red cabbage, orange, fennel

### **BABY BEETS SALAD**

Watercress, arugula, orange, candied pumpkin seeds, aged goat cheese

# ARTISANAL DISPLAY OF CHARCUTERIE & REGIONAL CHEESES

Mustards, preserves, crackers, grissini

# COASTAL SELECTION

CHESAPEAKE BAY OYSTERS ON THE HALF SHELL  $^{\star}$ 

CHAMPAGNE-POACHED SHRIMP

CRAB CLAWS

Lemons, mignonette, cocktail sauce, Louis sauce, hot sauce bar

#### STEAMED MUSSELS

Creamy saffron broth

# SIDES

**BUTTERY WHIPPED POTATOES** 

**CORNBREAD STUFFING** 

**GREEN BEANS** 

Mushrooms, onions

SWEET POTATO LYONNAISE

Smoked bacon, goat cheese

ROASTED ROOT VEGETABLES

## SOUP

NEW ENGLAND CLAM CHOWDER

Sourdough rolls

# **ACTION STATIONS**

HONEY GLAZED VIRGINIA HAM

Bourbon-pineapple glaze

PRIME RIB OF BEEF\*

Horseradish cream, au jus

HERB-ROASTED TURKEY BREAST

Turkey gravy, cranberry orange chutney

MAPLE AND BLACK PEPPER-BAKED SALMON

Warm mustard fingerling potatoes, snow peas

SOFT PARKER HOUSE ROLLS

Homestead Creamery butter

## SWEET ENDINGS

PECAN PIE

**PUMPKIN PIE** 

CHOCOLATE CREAM PIE

CRANBERRY CHEESECAKE

RUM CAKE

CHOCOLATE HAZELNUT CAKE WITH SUGARED

**CRANBERRIES** 

BÛCHE DE NOËL

**HOLIDAY COOKIES** 

HOMESTEAD HANDCRAFTED ICE CREAM

STATION

\$85 ADULTS, \$35 CHILDREN 6 - 12 COMPLIMENTARY FOR CHILDREN 5 & UNDER

4:30 P.M. TO 7:30 P.M.

Price is inclusive of tax and service charge.
\*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

