

# OVERLOOK DINING

The Tides Inn  
October 16<sup>th</sup>-18<sup>th</sup> 2020

\$115 per person

## FIRST

Winter Melon and Virginia Prosciutto  
Arugula, Mint, Burrata Cheese, Balsamic

or

Baby Mixed Greens Salad  
Shaved Seasonal Vegetables, Herb and Flowers, Sherry Vinaigrette

## SECOND

Shrimp and Grits  
Spiced Shrimp, Virginia Red Corn Grits, Mushrooms, Country Ham, Scallions

or

Butternut Squash Risotto  
Roasted Butternut Squash, Aged Parmesan, Crispy Sage

## MAIN

Grilled Ribeye of Beef  
Whipped Potatoes, Asparagus, Estate Grown Oyster Mushrooms

or

Roasted Cauliflower "Steak"  
Quinoa, Citrus, Olives, Grapes, Arugula

## DESSERT

Red Velvet Cake  
Vanilla Ice Cream, Raspberry Coulis

or

Selection of Ice Cream and Sorbet