



## Williamsburg Inn®

### Christmas Vegan Dinner

#### —Bread for the Table—

Salted Plant Butter  
Apricot, Thyme, Honey Plant Butter  
Apple and Rosemary Compote

#### —Salad—

Farmer's Greens Salad<sup>(GF)(CN)(V)</sup>  
Pomegranate Seeds, Oranges  
Candied Pecans, Dijon Mustard Vinaigrette  
*DAOU, ROSÉ, CALIFORNIA*

#### —Soup—

Chestnut and Cauliflower Bisque<sup>(GF)</sup>  
Thyme, Hazelnuts, Extra Virgin Olive Oil  
*KESWICK, VIOGNIER ESTATE RESERVE, VIRGINIA*

#### —Premier—

Seared Maitake Mushroom Stroganoff<sup>(V)</sup>  
Vegan Boursin Mashed Potatoes, Swiss Chard  
Baby Carrots, Crispy Potatoes  
*DAMILANO "MARGHE", NEBBIOLO, ITALY*

#### —Sweet Endings—

Pumpkin Pie  
Meyer Lemon Cake  
Chocolate Chip Cookie Bar  
Apple Crisp  
*CHÂTEAU LA TOUR BLANCHE "EMOTIONS",  
SAUTERNES, FRANCE*

Wednesday, December Twenty Fifth,  
Two Thousand Twenty-Four

All Menus are Subject To Change  
(GF) - Gluten Free  
(V) - Vegetarian (CN) - Contains Nuts