

The Glen

RESTAURANT

Evening Inspirations

(Monday #1)

Sopa Del Dia: French Onion Soup with Herbed Croutons and Shredded Provolone

Eclectic Salads:

Conscientious: Gazpacho Salad

Family Recipe: Tortellini and Ham Salad

Epicurean: Cous Cous with Lemon-Basil Aioli and Toasted Pine Nuts

Daily Decompositions

Caesar: Crisp Romaine, Croutons and Shredded Parmesan

Spinach: Button Mushrooms, Crumbled Bleu Cheese, Fresh Diced Tomato
Sliced Hard Boiled Eggs, Candied Pecans and Dried Cranberries

Vinaigrette: Honey Mustard and Bacon Vinaigrette

Creamy: Classic Caesar & Buttermilk Ranch

Low Fat: Cucumber and Yogurt with Fresh Dill

From The Kitchen:

Garden Medley: Sautéed Button Mushroom with Red Wine and Rosetmary

Side Car: Scalloped Potatoes

Vegetarian Gourmet: Chili Rellenos Casserole

Savory Preparations: Stuffed Flounder with Americano Sauce

Sample Virginia: Grilled Chicken with Corn Salsa

Exhibition Kiosk: Slow Roasted Sirloin Tips

Sour Cream, Worchestire and Saga Bleu Cheese

Fresh Baked Baguette with Butter

Compliments: Chef's Selection Cheesecake, Cakes and Pies

Dinner Rotational Menus

For reservations and additional information call 804-727-1480

All menus are subject to change based upon availability.



WYNDHAM
VIRGINIA CROSSINGS HOTEL
& CONFERENCE CENTER

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Evening Inspirations

(Tuesday #2)

Sopa Del Dia: Sweet Potato Soup with Toasted Pecans

Eclectic Salads:

Conscientious: Roasted Mushroom Salad with Scallions and Red Wine Vinegar

Family Recipe: Cornbread Salad with Bacon and Cheddar

Epicurean: Penne With Sun-Dried Tomatoes, Buffalo Mozzarella and Spinach

Daily Decomposition:

Caesar: Crisp Romaine, Croutons and Shredded Parmesan

Wedge: Fresh Iceberg, Cheddar Cheese, Diced Tomato, Chopped Bacon
Red Onion, Chopped Hard Boiled Egg

Vinaigrette: Balsamic Vinaigrette

Creamy: Classic Caesar & Bleu Cheese

Low Fat: Cucumber and Yogurt with Fresh Dill

From The Kitchen:

Garden Medley: Steamed Snap Peas with Orange Marmalade-Butter

Side Car: Lyonnaise Potatoes

Vegetarian Gourmet: Spanakopita Vol E Vents with Feta Cream

Savory Preparations: Classic Pepper Steak

Sample Virginia: Shrimp and Crawfish Paella with Shallots and Walnuts

Exhibition Kiosk: Ham and Swiss Stuffed Mushroom Caps
Creamy White Wine Sauce
Dinner Rolls with Butter

Compliments: Chef's Selection Cheesecake, Cakes and Pies

Dinner Rotational Menus

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Evening Inspirations

(Wednesday #3)

Sopa Del Dia: Cream of Pablano with Chicken

Eclectic Salads:

Conscientious: Sweet N' Sour Slaw

Family Recipe: Green Bean Almandine Salad

Epicurean: Wakame and Crawfish Salad with Louisiana Hot Sauce

Daily Decomposition:

Caesar: Crisp Romaine, Croutons and Shredded Parmesan

Spinach: Button Mushrooms, Crumbled Bleu Cheese, Fresh Diced Tomato
Sliced Hard Boiled Eggs, Candied Pecans and Dried Cranberries

Vinaigrette: Honey Mustard and Bacon Vinaigrette

Creamy: Classic Caesar & Buttermilk Ranch

Low Fat: Cucumber and Yogurt with Fresh Dill

From The Kitchen:

Garden Medley: Carrot Medallions with Tarragon

Side Car: Roasted Fingerling Potatoes

Vegetarian Gourmet: Grilled Portobello and Onion Lasagna

Savory Preparations: Pistachio Crusted Cod with Lemon Beurre Blanc

Sample Virginia: Turkey Scallopini in Cranberry-Port Wine Sauce

Exhibition Kiosk: Braised Beef Short Ribs

Apple-Cider BBQ Mop

Cornbread with Butter

Compliments: Chef's Selection Cheesecake, Cakes and Pies

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Evening Inspirations

(Thursday #4)

Sopa Del Dia: Cream of Tomato Basil with Pumpernickel Croutons and Parmesan

Eclectic Salads:

Conscientious: Spaghetti Squash Salad

Family Recipe: Cheese and Bacon Cauliflower Salad

Epicurean: Quinoa Salad with Dried Cranberries and Apricots

Daily Decomposition:

Caesar: Crisp Romaine, Croutons and Shredded Parmesan

Wedge: Fresh Iceberg, Cheddar Cheese, Diced Tomato, Chopped Bacon
Red Onion, Chopped Hard Boiled Egg

Vinaigrette: Balsamic Vinaigrette

Creamy: Classic Caesar & Bleu Cheese

Low Fat: Cucumber and Yogurt with Fresh Dill

From The Kitchen:

Garden Medley: Steamed Cabbage with White Wine and Butter

Side Car: White Bean Cassoulet

Vegetarian Gourmet: Artichoke, Ricotta & Spinach Shells with White Balsamic Cream

Savory Preparations: Corned Beef with Whole Grain Mustard Sauce

Sample Virginia: Southern Fried Chicken Breast

Exhibition Kiosk: Lime and Cilantro Pork Tacos with Cumin Spiced Onions

Guacamole, Sour Cream and Salsa

Soft Tortillas and Corn Bread with Butter

Compliments: Chef's Selection Cheesecake, Cakes and Pies

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Evening Inspirations

(Friday #5)

Sopa Del Dia: Cream of Cauliflower Soup with Cheddar Cheese

Eclectic Salads:

Conscientious: Grilled Fennel and Orange Salad

Family Recipe: English Cucumbers with Dill-Mayonnaise

Epicurean: Artichoke Pasta Salad with Parmesan and Lemon

Daily Decomposition:

Caesar: Crisp Romaine, Croutons and Shredded Parmesan

Spinach: Button Mushrooms, Crumbled Bleu Cheese, Fresh Diced Tomato
Sliced Hard Boiled Eggs, Candied Pecans and Dried Cranberries

Vinaigrette: Honey Mustard and Bacon Vinaigrette

Creamy: Classic Caesar & Buttermilk Ranch

Low Fat: Cucumber and Yogurt with Fresh Dill

From The Kitchen:

Garden Medley: Hunan-Style Broccoli

Side Car: Au Gratin Potatoes

Vegetarian Gourmet: Eggplant Parmesan

Savory Preparations: Pumpkin Crusted Salmon with Citrus Butter

Sample Virginia: Slow Roasted Pork Loin with Roasted Apples

Exhibition Kiosk: Hand Sliced Dry Rubbed Beef Brisket

Burgundy-Orange Demi

Dinner Rolls with Butter

Compliments: Chef's Selection Cheesecake, Cakes and Pies

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Evening Inspirations

(Saturday #6)

Sopa Del Dia: New England Clam Chowder

Eclectic Salads:

Conscientious: Orzo with Roasted Red Peppers

Family Recipe: Creole Spiced Cole Slaw

Epicurean: Cous Cous with Lemon-Basil Aioli and Toasted Pine Nuts

Daily Decomposition:

Caesar: Crisp Romaine, Croutons and Shredded Parmesan

Wedge: Fresh Iceberg, Cheddar Cheese, Diced Tomato, Chopped Bacon
Red Onion, Chopped Hard Boiled Egg

Vinaigrette: Balsamic Vinaigrette

Creamy: Classic Caesar & Bleu Cheese

Low Fat: Cucumber and Yogurt with Fresh Dill

From The Kitchen:

Garden Medley: Grilled Asparagus with Balsamic Reduction

Side Car: White Bean Cassoulet

Vegetarian Gourmet: Mushroom Ravioli with Pesto Cream

Savory Preparations: Sirloin Medallions with Caramelized Onions & Red Wine Reduction

Sample Virginia: Southern Fried Boneless Chicken Breasts

Seafood: Oyster Risotto

Chesapeake Crab Balls with Red Pepper Remoulade

Shrimp and Scallop Alfredo with Bow Tie Pasta

Lemon and White Wine Accented Snow Crab Legs

Warm Drawn Butter

Exhibition Kiosk: Classic Shrimp Cocktail

Fresh Lemons

Caper Cocktail Sauce

Compliments: Chef's Selection Cheesecake, Cakes and Pies

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