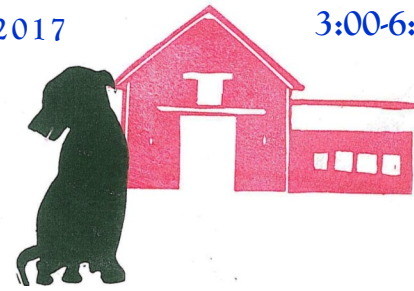




Easter Dinner 2017

3:00-6:00



APPETIZERS

Six-Layer Dip our own hummus, Moroccan avocado, spicy tomato salad, eggplant relish, seasoned yogurt, pine nuts; our Farmhouse crackers

Rosemary Roasted Mixed Nuts ▪ Marinated Olives

Blackened Shrimp on cucumber rounds with avocado-cream cheese

Boursin-Vegetable Stuffed Mushrooms

Vegetable Crudities with green goddess dip

Cured Salmon lemon aioli, capers, red onions, crostini

Prince Edward Island Mussels steamed in coconut green curry

Roasted Beets and Goat Cheese

Mini Meatballs in mildly spicy marinara

Artisan Cheese Board
smoked gouda, brie, sharp cheddar, blue cheese; crackers

SOUPS

Cream of Garlic Soup

Greek Bean Soup (V)

SALAD & ASSORTED BREADS

Spring Greens with radishes, clementines, candied walnuts, carrots

Assorted Dinner Rolls

Buttermilk Biscuits | Sourdough Baguette

Hot Cross Buns with dried cherries

With Vermont Butter ▪ Our own Jam ▪ Apple Butter ▪ Honey

Pioneering Vermont's Farm to Table Movement Since 1983

SLOW FOOD VERMONT SNAIL OF APPROVAL DESIGNATION



Member of Vermont Fresh Network

MAINS AND SIDES

Pork Loin herb roasted, carved to order; mildly spicy honey, jalapeño sauce on side

Vermont Leg of Lamb pesto crusted, mint jelly

Salmon Faroe Island, garlic-ginger glaze

Eggplant Cacciatore with mushrooms, garlic, and peppers; white wine tomato sauce

Greek Rice Pilaf basmati rice with carrot, parsley oregano, dill, shredded tofu

Potatoes oven roasted with garlic and lemon

Spinach, Artichoke, Asparagus Casserole

Rainbow Carrots, herb roasted

Green Beans Amandine

DESSERT *Served plated*

Sampler of 4 mini seasonal specialties. Your very own Easter basket!

Baklava layers of phyllo pastry, nuts, honey

Coconut-Chocolate Bounty Balls

Peanut Butter Cups

Chocolate Dipped Strawberries

\$58 Adult • \$26 Child plus tax & tip

