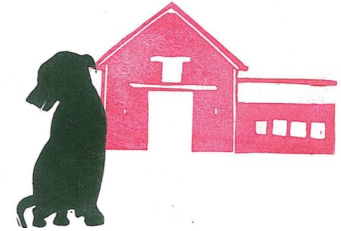




**Easter  
Brunch**  
2017  
10:30-1:30



## APPETIZERS

- Rosemary Roasted Mixed Nuts ▪ Marinated Olives
- Boursin-Vegetable Stuffed Mushrooms
- Cured Salmon lemon aioli, capers, red onions, crostini
- Roasted Beets with goat cheese
- Mini Meatballs marinara sauce
- Six-Layer Dip our own hummus, Moroccan avocado, spicy tomato salad, eggplant relish, seasoned yogurt, pine nuts; our Farmhouse crackers
- Cinnamon Bun Bites
- Deviled Eggs avocado | wasabi | plain
- Yogurt, Granola and fresh Fruit
- Artisan Cheese Board  
brie, smoked gouda, sharp cheddar, blue cheese; grapes, crackers

## SOUPS

- Cream of Garlic Soup
- Greek Bean Soup (V)

## SALAD & ASSORTED BREADS

- Spring Greens with radishes, oranges, candied walnuts, carrots; garlic-maple vinaigrette
- Assorted Dinner Rolls
- Berry Scones | Sourdough Baguette
- Hot Cross Buns with dried cherries  
With Vermont Butter ▪ Our own Jam ▪ Apple Butter ▪ Honey

## MAINS AND SIDES

- Vermont Lamb, carved to order, pesto crusted
- Salmon Faroe Island, garlic-ginger glaze
- Florentine Quiche with spinach, cheddar, onion
- Maine Crab Cakes with lemon aioli
- Scrambled Eggs
- Garden-Tofu Scramble red onions, peppers, garlic, crumbled seasoned tofu
- Potatoes oven roasted with leeks
- 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 Ball
- Peanut Butter Cups
- Chocolate Dipped Strawberries

**\$45 Adult** plus tax & tip | **\$19 Child** 12 and under

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