



HAPPY MOTHER'S DAY



DINNER BUFFET

SUNDAY MAY 14, 2017

3:30-6:00

STARTERS + SOUPS

Cured Salmon lemon aioli, capers, red onions, crostini

Boursin-Vegetable Stuffed Mushrooms

Shrimp Cocktail tomato horseradish; chipotle sauce

Vegetable Crudities with Beet Hummus

Flatbread Pizzas: pesto, black olive, sun-dried tomato; tomato, sausage, onion

Sesame Noodles tossed with tahini, sesame, oil; peanuts

Rosemary Roasted Mixed Nuts • Marinated Olives

Artisan Cheese Board

brie, smoked gouda, sharp cheddar, blue cheese; grapes, crackers

Cream of Garlic Soup our signature soup

Red Lentil-Tomato with smoked sea salt (V)

SALAD & BREADS

Spring Greens tossed with vinaigrette; radishes, carrots, strawberries, candied walnuts

Dinner Rolls | Cheddar-Scallion Biscuits

Sticky Pecan Buns | Sourdough Baguette

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

CARVING + MAINS

Vermont Ham carved to order, maple-mustard glaze

Rib Eye Roast carved to order; red wine sauce, horseradish cream

Maine Crab Cakes with lemony aioli

Salmon Faroe Island; lemon-ginger glaze

Mac 'n Cheese

Eggplant Parmesan tomato sauce, fresh mozzarella

SIDES

Potatoes oven roasted with leeks

Broccoli-Cauliflower steamed

Asparagus lemon butter

Roasted Vegetable Rice

Rainbow Carrots, herb roasted

DESSERT *Served plated with coffee or tea*

Lemon Cheesecake (v)

White-Chocolate Berry Cookie

Chocolate Cup Cake chocolate ganache

Fruit Tart strawberries, blueberries, kiwi, grapes

\$58 Adult plus tax & tip

\$19 Child 5-12 | *\$9 Child* under 5



Slow Food Vermont
SNAIL OF APPROVAL DESIGNATION



Pioneering Vermont's Farm to Table Movement Since 1983