



HAPPY MOTHER'S DAY

BRUNCH-DINNER BUFFET

SUNDAY MAY 13, 2018 10:30-4:30

STARTERS + SOUPS

Yogurt, Granola, Fruit

Stuffed Mushrooms with guacamole, tomato salsa

Rosemary Roasted Cashews ▪ Marinated Olives

Shrimp Cocktail with spicy cocktail sauce

Vegetable Crudities with olive oil + salt; beet hummus

Focaccia: pesto, black olive, sun-dried tomato;
rosemary, sea salt, olive oil; red onion, goat cheese

Sesame Noodles with tahini, sesame, oil; peanuts

Swedish Meatballs

Artisan Cheese Board

Blythedale Farm Brie, Midnight Goat Farm chevre, Cabot sharp cheddar, VT blue cheese; grapes, crackers

Cream of Garlic Soup our signature soup

Curried Lentil Soup (v)

SALAD & BREADS

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

Maple Donut Holes | Scones | Cinnamon Buns
Cheddar-Scallion Biscuits | Baguette

Vermont Butter ▪ Baldwin Creek Berry Jam ▪ Honey

CARVING + MAINS

Beef Tenderloin with cracked black peppercorn
sauce; horseradish cream

Pork Loin herb-roasted; Dion-Marsala sauce

Spring Pasta with peas, artichokes, asparagus; olive oil,
fresh herbs (v)

Salmon Faroe Island, poached in champagne, tarragon

Eggs Benedict with smoked ham or mushroom-spinach

Scrambled Eggs sided with cheddar, bacon, tomato

Buttermilk Pancakes with maple syrup

SIDES

Potatoes oven roasted with garlic

Bacon Applewood cured | Sausage VT Smoke & Cure

Smoked Ham North Country Smoke House

Green Beans lemon butter

Rainbow Carrots, herb roasted

DESSERT *Served plated*

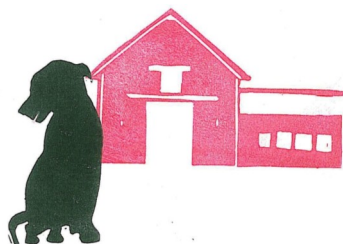
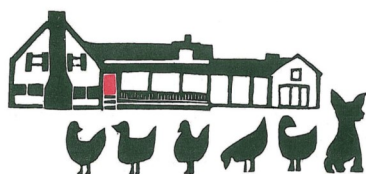
Elderflower Cup Cake with lemon butter cream

Chocolate Mousse with whipped cream (gf)

Sugar Cookie (gf)

Key Lime Pie (v, gf)

\$50 Adult plus tax & tip | \$25 Child 12 and under
(Free for children under 5)



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Movement Since 1983



SNAIL OF APPROVAL DESIGNATION - Slow Food VT