

EASTER BRUNCH 2010

FARM-FRESH FOUR COURSE HOLIDAY BRUNCH



AMUSE BOUCHE

Assorted Baked Goods banana muffin, cinnamon bun, maple scone, cheddar biscuit

APPETIZERS

Granola with Fresh Fruit and Yogurt

Cream of Garlic Soup a garlic lover's delight

Minestrone Soup with spring vegetables and white beans

Spring Salad with grapefruit sections, asparagus, marinated artichokes; citrus vinaigrette

MAIN COURSES

Eggs Benedict

Poached eggs, Vermont ham and asparagus on cheddar biscuit; with Hollandaise sauce and home fries 25.25

Crab Cakes and Eggs

Poached eggs on griddled Maine crab cakes, topped with Béarnaise sauce; sided with home fries and toast 26.25

Vegetable Omelet

Broccoli, tomato and smoked mozzarella; sided with home fries and toast 22.75

Wild Mushroom Scramble

Scrambled eggs, wild mushrooms and goat cheese; sided with home fries and toast 23.50

Smoked Salmon Omelet

Our own house smoked wild salmon and Boursin cheese; home fries and toast 24.75

Green Eggs and Ham

Eggs scrambled with spinach pesto and diced ham; with home fries and toast 22.25

Strawberry Pancakes

Buttermilk pancakes with strawberries sautéed in Vermont maple syrup; sided with bacon 20.50

Bananas Foster French Toast

Challah French toast topped with sautéed bananas flamed in rum and banana liqueur 21.75

Wild Salmon

Cedar planked and oven roasted; with maple mustard sauce; quinoa and fresh vegetables 30.00

Steak and Eggs

Boyden Farm beef tenderloin with two eggs any style, sided with home fries, asparagus and toast 32.00

Spring Gnocchi

Ricotta gnocchi tossed in garlic herb butter with peas, artichokes, wild mushrooms, and spinach 26.25

Duck Three Ways

Brome Lake duck breast, confit wing and sausage link with tangy orange sauce; with mashed potatoes and local vegetables 36.00

DESSERTS

with freshly ground Vermont Coffee Company Coffee or Tea

Lemon Pound Cake with strawberry coulis and lemon curd

Bananas Foster flambéed bananas with rum, over vanilla ice cream

Linda's Crepe with chocolate mousse; strawberry puree, whipped cream and nuts

Artisan Cheese Board with pears & cranberry bread

Grapefruit Campari Sorbet ▪ Wilcox Farms Ice Cream

