

Mother's Day Brunch

Appetizers

Local Baby Spinach Salad
Strawberries, Pine Nuts, Feta, Shaved Prosciutto, Lemon Honey Vinaigrette

Spring Asparagus Soup
Truffled Croutons, VT Goat Cheese

Granola Parfait
Fresh Local Berries, Green Mountain Yogurt, Local honey

Smoked Salmon
House made Mini Bagel, Chive Crème Fraiche, Crispy Capers, Hard Boiled Egg

Maple Brook Farm Burrata
Wild Mushroom Toast, Fava Shoots, Aged Balsamic

Entrees

Lobster Eggs Benedict
Poached VT Cage Free Eggs, Buttered Lobster, House Brioche, Local Spinach, Brandy Hollandaise

Lemon Ricotta Pancakes
Fresh Blueberries & VT Maple Syrup

Caramelized Onions, Bacon & Smoked Cheddar Quiche
Lef Farm Salad, Cucumbers, Sprouted Lentils, Goat Cheese Vinaigrette

Seafood Cobb Salad
Grilled Shrimp, Lobster & Crab, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Avocado
Creamy Horseradish Dressing

Braised Short Rib Sandwich
Vermont Brie, Caramelized Onions & Fig Compote, Sweet Potato Chips

Dessert

Belgian Chocolate Torte
Praline Mousse, Hazelnut Macaroons, Caramel Sauce

Lavender Meringue Pavlova
Lemon Curd, Blueberries, Whipped Crème Fraiche, Thyme Syrup

Selection of House Made Sorbet

\$55.00 Per Person
Tax and Gratuity Not Included

Executive Chef Sigal Rocklin
Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness
20% gratuity will be added to parties of 6 or more