



## *Easter Menu 2019*

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### **COLD FOODS**

Fresh Sliced Fruit Display  
Poached Shrimp & Local Oysters on the Half Shell  
with Mignonettes, Horseradish, & House Tobasco  
Cannellini Bean Salad, Beets, Cucumbers, Shallots, Oregano Vinaigrette  
Classic Caesar Salad with Focaccia Croutons  
House Cured Gravlax with Traditional Garnishes, Cream Cheese, Mini Bagels  
Local Cheese & Charcuterie with Housemade Sesame Crackers  
Artisan Rolls & Bread with Whipped Butter & Garlic Oil

### **HOT FOODS**

Split Pea & Ham Soup  
Applewood Smoked Bacon & North Country Smokehouse Sausage  
Egg Frittata with Asparagus, Baby Potatoes, Leeks, Brookford Farm Clothbound Cheddar  
Brioche French Toast, Journey's End Farm Maple Syrup  
Roasted Vernon Family Farm Chicken, Fennel Soubise  
Cavatelli with Broccoli Rabe, Piment d'espelette, Pecorino Romano  
Gratin of Zucchini, Eggplant, Sundried Tomatoes  
Whipped Red Bliss Potatoes, Nutmeg Crème Fraiche, Chives

### **CHEF'S CARVING STATION**

Slow Roasted Sirloin with Roasted Mushroom Jus  
North Country Steamship Ham, Pumpernickle, Sage, Blue Cheese Stuffing, Bechamel

### **CHEF ATTENDED DESSERT STATION**

Hot Cross Buns with Vanilla Custard, House Baked Pies & Cookies, Memories Ice Cream,  
Chef Attended Banana's Foster Flambé A La Mode

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Serving 10am to 4pm  
\$49.99 for adults ~ \$14.99 for children (12 and under) Tax, Gratuity and Alcoholic Beverages not included.

***Reservations: 778-Epoch (3762)***