



Mother's Day Menu 2019

COLD FOODS

Fresh Sliced Fruit Display
Local Oysters & Clams on the Half Shell
with Mignonettes, Horseradish, & House Tabasco
Chilled Shrimp Salad with Artichoke Hearts, Celery, Shaved Shallots
Smoked Salmon with Pumpernickel Toast Points, Blini,
Crème Fraiche, Caperberries, Pickled Red Onion
Tortellini Salad with Watercress, Fresh Mozzarella, Pine Nuts, Pesto
Classic Caesar Salad with Focaccia Croutons, Parmigiano Reggiano
Cobb Salad with Butter Lettuce, English Cucumber, Bacon, Egg,
Avocado, English Pea Relish, Green Goddess Dressing
Local Cheese & Charcuterie with Genoa Salami, Prosciutto, Mortadella,
Mozzarella, Aged Provolone, Fontina
Assorted Finger Sandwiches, Chicken Salad, Egg Salad, Cucumber
Bread Basket with Artisanal Rolls, Pastries, Muffins, Whipped Sea Salt Butter, Preserves

HOT FOODS

Applewood Smoked Bacon & North Country Smokehouse Sausage
Quiche, Leeks, Roasted Tomatoes, Spring Asparagus
Rösti, Shredded Potatoes, Caramelized Onions, Brown Butter
Belgian Waffles, Potted Cream, Journey's End Maple Syrup, Berry Compote
Spring Vegetable Tomato Potage
Chicken Fricassée with Braised Thighs, Mirepoix, Tarragon, Velouté
Boeuf Bourguignon, Braised Beef, Heirloom Carrots, Pearl Onions, Oyster Mushrooms
Rice Pilaf, Venere & Long Grain Rice, Soft Herbs, Butter
Roasted Root Vegetables, Carrot, Parsnip, Lemon Ricotta Cream
Succotash of Lima Beans, Corn, Tomatoes, Bell Pepper Medley

CHEF'S CARVING STATION

Leg of Lamb, Black Garlic, Rosemary, Mint Sauce
Roasted Whole Salmon, Preserved Lemon, Dill, Salt Crust
Omelette Station

CHEF ATTENDED DESSERT STATION

Chocolate Eclairs, Rhubarb Pie, Apple Pie,
Memories Ice Cream, Chef Attended Crepes Flambé

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)