



Woodstock
Inn & Resort

Christmas Week Eagle Restaurant

December 26-30, 2018 ~ 5pm-8pm

Dining in the Rockefeller Room

Adults - \$38⁺⁺, Children (4-14) - \$18⁺⁺

Enjoy Chef's signature cold table selection of salads, appetizers & dessert buffet, as well as entrée selections from our kitchen, with a children's feature menu!

First Course – Chef's Cold Table

The Gardener's Salad Works

Romaine Lettuce Mix,
Crispy Bacon,
Green Peas,
Garlic Croutons,
Shaved Celery,
Carrot Ribbons,
English Cucumbers,
Sliced Button Mushrooms,
Crumbled Feta Cheese,
VT Cheddar Cheese,
Pumpkin Seeds,
Teardrop Tomatoes,
Selection of Dressings

Roasted Golden Beet Salad

Shaved Fennel, Feta-Mint Vinaigrette

Fresh VT Mozzarella

Tomato Relish, Arugula, Balsamic Reduction

Cauliflower & Carrot Salad

Toasted Almonds, Citrus Vinaigrette

Butter-Top Soft Rolls

Children's Entrée Selections

VT Mac & Cheese

VT Cheddar Cheese, Chicken Fingers

Cheese Lovers Pizza

Tomato Sauce,
Mozzarella & Provolone Cheeses

Cheeseburger

Lettuce, Tomato, Dill Pickle, Tater Tots

Entrées From Chef's Kitchen

Winter Warmer Beef Stew

Potatoes, Parsnips, Carrots, Ale & Onion Jus

Braised Boneless Beef Short Rib

VT Mac & Cheese, Brussel Sprouts,
Butternut Squash, Braising Jus

VT Apple Cider-Braised Chicken

Mashed Heirloom Squash & Potatoes,
Winter Vegetables

Mustard & Herb-Crusted Atlantic Salmon

Mashed Heirloom Squash & Potatoes,
Tarragon Butter

Orecchiette Pasta

Roasted Mushrooms, Wilted Spinach & Leeks,
Roasted Tomato Cream, Parmesan Cheese

Vegetable Flatbread

Zucchini, Yellow Squash, Basil Pesto,
Tomato Sauce, Mozzarella Cheese

Pastry Chef's Dessert Buffet

Individual Opera Cakes

Mini Pumpkin Spice Cheesecakes

Dried Fruit & Dark Chocolate Tarts

Individual Apple Pies

Crumble Topping

Holiday Cupcakes

Chef Phillippe's Warm Croissant Bread Pudding

Caramel Sauce