



# Woodstock Inn & Resort



## *Easter Sunday Brunch*

Sunday, April 21, 2019 ~ 12pm – 5pm  
\$72 ++ per adult ~ \$36++ per child (5-12)  
Rockefeller Room

Call to Reserve your Table ~ 802-457-6640  
Please note this is a Sample Menu and is subject to change.

### *Tasting of Juices*

Hard to Beet, Great Greens, Carrot-Apple Power

### *From the Bakers Bench*

House-made Butter Croissants, Crumble Top Muffins, Cinnamon Swirl Buns,  
Almond Croissants, Parisian Brioche, Hot Cross Buns

### *Over the Top Granola*

House-made Spa Granola, Vermont Yogurt, Blueberries, Blackberries,  
Strawberries, Golden Pineapple, Cantaloupe, Honeydew Melon

### *Savoring the Salmon*

Fox Mustard & Maple Hot Smoked Salmon, Capers,  
Onions, Salmon Pastrami, Mustard Aioli, Crostini

### *Jewels of the Sea Station*

Spice Seared Sea Scallops with Garden Herb Remoulade  
Soy Ginger Seared Atlantic Tuna Loin with Wasabi Aioli  
Shrimp Cocktail with Citrus Cocktail Sauce

### *A Tasting of Vermont Artisan Cheeses*

Bailey Hazen Bleu Cheese  
Cloth Bound Cheddar Cheese  
Vermont Farmstead Lillé Cheese  
Cobb Hill Ascutney Mountain Cheese  
Red Wine & Dried Cherry Compote,  
Tomato Conserve, Crackers & Lavosh

### *Spring Asparagus Salad*

Roasted Wild Mushrooms, Frisée, Truffle Vinaigrette

### *Roasted Golden Beet Salad*

Shaved Fennel, Pistachio Nuts, Feta Mint Pesto



*A Spring Salad of Baby Greens*

Strawberries, Blackberries, Shaved Radishes,  
Honey & Cardamom Toasted Almonds, Raspberry Vinaigrette

*From the Roast Station*

Slow Roasted Sirloin of Beef Jardinière  
Rosemary & Garlic Roasted Leg of Local Lamb  
Butter Top Soft Rolls

*Chef Action Omelet Station*

Local Farm Eggs, Billings Farm Butter Cheese,  
Caramelized Onions, Bell Peppers, Crispy Bacon, Roasted Mushrooms

*Roasted Vegetable Crepes*

Caramelized Onions, Vermont Cheeses, Basil Crema, Tomato Relish

*House-made Cinnamon Swirl French Toast*

Maple Pecans, Vermont Maple Syrup

*Vermont Four Cheese Mac & Cheese*

Extra Creamy Blend of Cheeses, Crispy Bacon, Roasted Local Sausage

*Shrimp & Grits Station*

Sautéed Shrimp, Tomatoes, Mushrooms, Herb Cream, White Cheddar Polenta

*Selection of Desserts*

Petit Gateaux  
Cream Puff Craquelin  
Matcha Green Tea Opera Cake  
Pineapple Cake with Coconut Mousse  
Chocolate Mousse with Orange Cremeux  
Pavé au Chocolat

*Verrines*

Pavlova  
Lemon Blueberry Crumble  
Chocolate Banana Milk Cake  
Roasted Pineapple & Brown Sugar Streusel

*Tarts*

Fresh Mixed Berry with Saint Germain Diplomat  
Spiced Soft Caramel Ganache  
White Chocolate & Pear Lollipop  
Praline Nougat

