



Woodstock Inn & Resort

Mother's Day Brunch

Sunday, May 12, 2019 ~ 11pm - 2pm
\$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.

Fruits & Berries

Assortment of Fruits, Berries, Vermont Greek Yogurt, Spa Granola

A Tasting of Juices

Hard to Beet, Carrot-Apple Power

Cheese & Cure Station

Local Vermont Artisan Cheeses, Dried Fruit Compotes, Crackers,
Vermont Salumi Cured Meats, Prosciutto Cotto, Liver Paté
Gourmet Mustards, French Bread

From the Bakers Bench

House-made Croissants, Lemon Muffins, Cinnamon Swirl Buns,
Pain au Chocolat, Conchas, Apple Turnovers

Relish Station

House-made Spreads, Relish, Chutney, Crostini, Marinated Olives, Pickles,
Sweet Pepper Hummus, Garlic & Herb Cheese Spread, Cucumber Relish,
Tomato Bruschetta, Pecan Purée, Citrus-marinated Olives, Pickled Vegetables

Ocean's Bounty

Maple Hot Smoked Salmon, Shrimp Cocktail, Smoked Brook Trout, Seared Scallops,
Lemon Wedges, Cocktail Sauce, Pickled Cucumber Tartar Sauce, Tomato Relish, Mint Sour Cream

Baby Kale Caesar Salad

Garlic Croutons, Shaved Parmesan Cheese, Creamy Garlic Dressing

Mixed Garden Greens

Shaved Carrots, Roasted Pearl Onions, Grape Tomatoes, Citrus & Candied Onion Dressing

Toasted Quinoa Salad

Pickled Ginger, Scallions, Mandarin Oranges,
Radicchio, Toasted Almonds, Sesame Oil

From the Carver

Prime Rib of Beef with Horseradish Sour Cream
Mustard Glazed Ham with Port Wine & Raisin Sauce

Eggs Benedict

Black Forest Ham, Hollandaise, English Muffin

Breakfast Meats

Bacon, Local Vermont Sausage, Chorizo

Omelet Station

Farm Fresh Eggs, Roasted Mushrooms, Caramelized Onions,
Bell Peppers, Ham, Crispy Bacon, Vermont Cheddar Cheese

Stuffed French Toast

Egg & Vanilla Battered Brioche, Stuffed with Raspberry Cream Cheese

Rigatoni

Roasted Mushroom Crema, Roasted Tomato,
Baby Spinach, Shaved Pecorino Romano

Rock Shrimp & Risotto Station

Sautéed Rock Shrimp, Herb Crema, Parmesan Risotto

Roasted Vegetable Crepes

Caramelized Onions, Vermont Cheeses, Basil Crema, Tomato Relish

Desserts

Spring Carrot Cake
Black Forest Bites
White Chocolate & Passion Fruit Mousse Cake

Trio of Cupcakes

Lemon Curd Cupcake, Raspberry Buttercream Cupcake, Spring Flower Cupcake

Verrines

Chocolate Meringue with Caramel Sauce & Chocolate Mousse
Greek Yogurt Martini with Apricot Brandy Compote
Strawberry Cake with Strawberry Lemon Salad
Honey & Thyme Madeleine with Vanilla Diplomat

Tarts

Pistachio Macaron
Coconut Mousse & Guava Cream
Lemon Strawberry Meringue
Green Tea Tart
White Chocolate Panna Cotta

