

*Quiche du Jour, Mixed Greens Salad,  
Cheddar Cheese, Prosciutto Cotto & Diced Fruit*

Woodstock Inn & Resort Presents the Richardson's Tavern Quiche du Jour Brunch Platter

*Quiche du Jour – Tomato & Kale*

8 oz  $\frac{1}{2}$  &  $\frac{1}{2}$

3 eggs

2 oz baby kale, chopped

8 grape tomatoes, cut in half

1 pinch salt and pepper

In a mixing bowl whip eggs and  $\frac{1}{2}$  &  $\frac{1}{2}$  together until blended smooth. Add in salt and pepper mixture and fold in. In nonstick baking cup add equal portions of kale to each cup and 4 halves of tomato in each cup. Pour egg mixture in to cups to cover kale and tomato. Bake in oven at 325 for 25 minutes until egg is setup firm to touch.

*Mixed Greens Salad*

4 oz of mixed greens

$\frac{1}{4}$  stick of cucumber, sliced

4 cherry tomatoes

1 oz balsamic vinaigrette, or dressing of your choice

Mix greens with dressing and garnish with tomato and cucumber

*Meats & Cheese Arrangement*

We use local meats and cheese for this dish. A favorite is local prosciutto cotto; a cooked prosciutto from Vermont Salumi company. For the cheese, a local cheddar cheese from Jasper Hill is a Resort choice. It is a cave aged cheddar which gives it a smooth, but robust cheddar flavor.

1 oz prosciutto cotto, sliced

1 oz Jasper Hill Vault #5 cheddar cheese, cubed

*Cantaloupe & Berries*

Slice wedge of cantaloupe and mixed berries of your choice

We often use blackberries and blueberries

*This platter is a nice meal to enjoy with friends, and pairs well with a glass of Pinot Grigio.*