



Woodstock Inn & Resort



Easter Sunday Brunch

Sunday, April 21, 2019 ~ 12pm – 4pm
\$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, Lemon Muffins,
Pains au Chocolat, Conchas, Apple Pockets

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 Spring 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

Carrot Cake
Black Forest Cake Bites
White Chocolate & Passion Fruit Mousse Cake
Cupcakes with Lemon Curd & Raspberry Buttercream

Verrines

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

Tarts

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

