



## Woodstock Inn & Resort

### *Mother's Day Brunch*

Sunday, May 12, 2019 ~ 11am – 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*

*Petite Gateaux*

Pavé au Chocolate  
Creampuff Craquelin  
Matcha Green Tea Opera  
Pineapple Cake with Coconut Mousse  
Chocolate Mousse with Orange Crémeux

*Verrines*

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

*Tarts*

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

