



# Woodstock Inn & Resort

## Mother's Day Brunch

Sunday, May 10, 2020 ~ 11am – 3pm  
\$75 ++ per adult ~ \$37.50 ++ per child (4-12)

Call to Reserve your Table ~ 802-457-6665  
This Menu is Subject to Change.

### To Begin

#### Tasting of Juices

Hard to Beet, Great Greens, Carrot Apple Power

#### From the Baker's Bench

House Made Butter Croissants, Almond Croissants,  
Cinnamon Swirl Buns, Parisian Brioche,  
Cinnamon Crumble Top Muffins

#### Over-the-Top Parfait

House Made Spa Granola, Local Yogurt,  
Blueberries, Blackberries, Strawberries,  
Golden Pineapple, Cantaloupe, Honeydew Melon

#### Savoring the Salmon

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

#### 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

Jasper Hill Farm "Bailey Hazen Blue",  
Cloth Bound Cheddar,  
Vermont Farmstead "Lillé",  
Cobb Hill Farm "Ascutney Mountain",  
Red Wine Dried Cherry Compote,  
Tomato Conserve, Crackers, Lavosh

#### Locally Cured & Sliced

Tuscan Prosciutto, Vermont Artisan Prosciutto Cotto,  
Specialty Cured Meats, Gourmet Mustards

### Salad Selections

#### Teardrop Tomato Salad

Fresh Pulled Mozzarella, Basil Pesto

#### Roasted Golden Beet Salad

Shaved Fennel, Pistachios, Feta Mint Pesto

#### A Spring Salad of Baby Greens

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



# Mother's Day Brunch Entrées

## From the Roast Station

Slow Roasted Prime Rib of Beef Jardinière with  
Horseradish Crème, Butter Top Soft Rolls

## Poached Eggs Benedict

Black Forest Ham, Griddled Muffin, Herb Hollandaise

## Chef Action Omelet Station

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

## Roasted Mushroom & Spinach Crêpes

Caramelized Onions, Vermont Cheeses, Tomato Relish, Herb Crème

## Super Creamy Vermont

## Four Cheese Mac & Cheese Station

Crispy Bacon, Roasted Local Vermont Sausage, Broccolini

## Blue Crab Cakes

Spring Vegetable Succotash, Old Bay Butter Sauce

# Assortment of Desserts

Individual Chocolate Trifles

Marinated Lemon Strawberries with  
Balsamic Gelée

Vanilla Bavarian Cream with  
Caramelized Bananas, Chocolate Sauce

Raspberry Mint Tart

Spiced Caramel Espuma with  
Brown Sugar Streusel

Vermont Apple Tart

Strawberry Kiwi Tart

Hazelnut Dome

Pistachio Opera Cake

Craquelin Cream Puffs

Strawberry Lemon Macarons

