



## Mother's Day Brunch Buffet

Sunday, May 10, 2026 | 11:30am - 3:30pm

\$85 Adult | \$45 Child

*Mothers receive a welcome rose!*

### To Begin

#### Bircher Muesli

Dried Fruit, Fresh Berries, Maple Syrup

#### Fruit Platter

Melon, Berries, Citrus, Maple Yogurt Dip

#### Locally Sourced Artisan Cheeses

Vermont Cheeses, Breads, Crackers,  
Seasonal Compotes, Candied Nuts

#### Assorted House-Made Pastries

Raspberry Croissants, Cinnamon Buns,  
Pain aux Noisettes, Apple Slippers,  
Lemon Cream Cheese Danishes

#### Smoked Fish Platter

Dill Vodka Steelhead, Bluefish Pâté,  
Smoked Mussels, Hot Smoked Honey Salmon,  
Chef's Accompaniments

### Salad & Soup

#### Butter Lettuce Salad

Avocado, Strawberries, Watermelon Radishes,  
Local Goat Cheese, Almonds,  
Lemon Poppyseed Dressing

#### Potato & Leek Soup

Calabrian Croutons

### Chef Stations

#### Chef's Omelets

Ham, Maple Sausage, Onions, Mushrooms,  
Peppers, Billings Farm Cheddar,  
Fresh Cracked Eggs

#### Roasted Carved Sirloin

Horseradish Crema, Bordelaise

### Stationary Entrées

#### Benedict

Canadian Bacon, Grit Cakes, Hollandaise

#### Lemon Ricotta Pancakes

Blueberry Compote, Baileys Whipped Cream

#### Wild Ramp Risotto

Peas, Mushrooms, Spinach, Hazelnut Crunch

#### Chicken Diane

New Potatoes, Greens, Marsala Jus

#### Salmon

Farro, Peas, Mushrooms, Pistachio Pistou

### Sides

#### Potato Pavé

Caramelized Onions,  
Sour Cream, Chives

#### Asparagus

Mustard Vinaigrette,  
Manchego Cheese

#### Maple Carrots

Harissa Chickpeas, Sumac Yogurt

### Desserts

#### Mango Passionfruit Meringue Tart

#### Banana Chiboust

Chocolate Mousse, Baked Rum Banana

#### Confit of Roses

Hibiscus Gelée, Italian Cream Cheese Crema

#### Chocolate Macaron

White Chocolate Mousse, Raspberry



*Reservations Required 802-457-6665 | Menu Subject to Change*