

# EASTER SUNDAY BRUNCH

Sunday, April 12, 2020  
Fifty Two Dollars, Three Courses Prix Fixe

## Brunch Cocktail Suggestions \$11.50 each

Thai Spiced or Traditional Bloody Mary  
Blood Orange Prosecco Mimosa, Strawberry Prosecco Sparkler

**Complimentary**  
Lemon Blueberry Scones, Zucchini Bread, Vermont Butter  
Petite Fresh Fruit Cocktail

## Appetizers (Choose one)

**Truffled Asparagus Soup**  
Black Truffle Butter, Leeks

**Thai Shrimp Cocktail**  
Jumbo White Shrimp, Avocado-Green Garlic Aioli, Thai Cocktail Sauce

**Spring Greens, Strawberry and Blue Goat Cheese Salad**  
Westfield Farms Blue Goat Cheese, Hubbardston, MA,  
Salted Almonds, Sliced Strawberries, Aged Balsamic

**Hand Crafted Potato Gnocchetti**  
Green Pea Purée, Mushrooms, Pea Tendrils, Parmesan Cheese Foam

## Main Courses (Choose one)

**Pan-Seared Scottish Salmon**  
Beet, Potato & Root Vegetable Hash, Cucumber & Radish Salad, Dill Beurre Blanc  
Wine Pairing Suggestion: 2016 Bravium Pinot Noir, Anderson Valley \$16/glass

**Baked Country Ham, Bacon & Sharp Cheddar Quiche**  
Avocado Toast, Asparagus Tips & Baby Tomato Salad  
Wine Pairing Suggestion: 2015 Vignerons de Buxy, Coteaux Bourignonn, Pinot Noir & Gamay \$11/glass

**Single Egg Benedict and Maine Lobster & Crab Cake**  
Hollandaise, Scallion Sour Cream, Olive Oil Roasted Fingerlings, Cress & Baby Tomato Salad  
Wine Pairing Suggestion: 2017 Celestin Blondeau Sauvignon Blanc, Loire Valley, FR \$11.50/glass

**Roasted Lamb Rack Chops and Lamb Sausage**  
Dried Fruits, Toasted Pistachio, And Quinoa Salad, Honey-Mint Yogurt  
Wine Pairing Suggestion: 2015 E. Guigal Cotes du Rhone, FR \$11/glass

**Slow-Cooked Prime Rib of Beef**  
Horseradish Whipped Potatoes, Vidalia Onion Jus, Baby Asparagus, Hollandaise  
Wine Pairing Suggestion: 2016 Ferrari-Carano Cabernet Sauvignon, Alexander Valley, CA \$17.50/glass

## Dessert Duo (served for all)

**Carrot Cake & Cream Cheese Icing Roulade,  
Golden Raisin Sauce, Candied Walnuts**

and

**Chocolate Pot de Crème, Chantilly Cream, Chocolate Shavings**

Dessert Cocktail Suggestion: Cherry-Vanilla Dessert Martini \$11.50

Before placing your order, please inform your server if a person in your party has a food allergy.