

Sunday, April 21, 2019 11:00am – 3:00pm \$36.00 Adults ~ \$17.00 Children Under 12

Assorted Breads and Rolls Middlebury Inn's Famous Chilled Strawberry Soup

Little Gem Salad Served with House-Made Meyer Lemon Vinaigrette

> Tomato and Beet Salad with Chevre and Pomegranate

Deviled Eggs with Black Truffle Sea Salt and Tobiko

> Thai Spring Rolls with Sweet Chili Vinaigrette

Sliced Fresh Fruit Mosaic

Assorted Vermont & Artisan Cheeses

Vermont Maple Sausage and Crispy Bacon

Brioche French Toast with Blueberry Compote Local Maple Syrup

Eggs Benedict Thick-Cut Canadian Bacon, Poached Egg, Served on an English Muffin and Smothered in House-Made Hollandaise

> Grilled Chicken Kabobs with Tzaiki Sauce

Seared Salmon with Tangerine Honey and Pico de Gallo

Vegetarian Paella Saffron Rice, Gigante Beans, Cauliflower and Kale

Vermont Mac and Cheese Shelburne Farms Cheddar Cream, Spring Onions, Orecchiette

> Asparagus Almondine Pan Roasted with Green Beans and Chard



Baby Red Bliss Potatoes with Butter, Sea Salt and Fresh Herbs

Chef Attended Omelet Station

with Fresh Local Ingredients—Made to Order

Carving Station Apricot Glazed Country Ham Garlic Herb Roasted Leg of Lamb served with Au Jus and mint marmalade

Desserts **Cinnamon Sugar Beignets** Chilled Coconut Cake Simply Perfect Chocolate Cake with Crystallized Raspberries Easter Candy & Jelly Beans Galore