

# Mother's Day Brunch

**\$35 PER PERSON | \$18 FOR CHILDREN 12 AND UNDER**

Includes Bloody Mary or Mimosa

*\*Tax & Gratuity Not Included*

Reservations Required 802.388.4961 – Serving 11am-3pm

## **AMUSE - BOUCHE**

Duck Trap Farm Smoked Salmon

*Sourdough Crostini, Sweet Pea Spread, Fresh Dill*

## **FIRST COURSE - CHOICE OF ONE**

Middlebury Inn's Famous Strawberry Soup

*Strawberries, Crème Fraiche, Cognac*

Sambuca Oyster Stew

*Oysters, Fennel, Tarragon*

Ahi Tuna Tataki

*Sunomono Salad, Spring Onion, Chilled Yuzu Soy Ginger Dressing*

House Made Rosemary Prosciutto Cotto Plate

*Cabot Cheddar, Jasper Hill Bayley Hazen Bleu, Fig Preserves, Grilled Sourdough*

## **SECOND COURSE - CHOICE OF ONE**

Traditional Two Egg Breakfast

Two eggs any style, Choice of Toast, Home fries, Bacon or Sausage

Middlebury Inn's Famous French Toast

Choice of Bacon or Sausage, Vermont Maple Syrup

Poached Eggs & Corned Beef Bliss Hash

House-made Corned Beef, Bliss Potatoes, Peppers, Red Onions, Sweet Peppers

Spring Vegetable Frittata

Spring Onions, Sweet Peppers, Asparagus

Local Honey Glazed Ham

Creamy Sweet Potatoes, Grilled Pineapple Salsa, Steamed Asparagus, Crispy Onions

Citrus Poached Faroe Island Salmon

Basmati Rice Pilaf, Grilled Orange, Shaved Fennel, Fresh Coriander, Creamy Avocado Sauce

## **DESSERT - CHOICE OF ONE**

Italian Lemon Cream Cake

*Crème Anglaise, Fresh Blueberries, Cabot Whipped Cream*

New York Style Cheesecake

*Fresh Berries, Berry Coulis, Cabot Whipped Cream*

Decadent Flourless Chocolate Torte

*Gran Gala Orange Crème Anglaise, Orange Zest Candy, Cabot Whipped Cream*

*Morgan's Tavern*

at the MIDDLEBURY INN