

HAPPY EASTER

SUNDAY, APRIL 21 IN THE MAIN DINING ROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 603-278-8989

SIZZLING FROM THE KETTLE

BUTTERNUT SQUASH MAPLE BISQUE

MINISTRONE

Spicy Tomato Jam

THE FARMER'S MARKET

RUSTIC CURED MEATS

Mustard Selection, Marinated Mediterranean Olives,
Roasted Vegetables, Red Bell Peppers,
Cherry Peppers, Peperoncini, Lemon Hummus

FROM THE GARDEN

MIXED GREENS SALAD

Red Onions, Cucumbers, Tomatoes,
Carrots, Selection of Dressings

TRADITIONAL CAESAR

Hearts of Romaine, Parmesan, Croutons

BABY SPINACH AND BELGIUM ENDIVE

Feta, Bacon, Red Wine Vinaigrette

FROM THE SEA

VALENCIA STYLE SEAFOOD CIOPPINO STATION

Saffron Rice

CRAB AND RITZ CRACKER BAKED COD

Tomato Beurre Blanc

CARVING BOARD

STEAMSHIP OF BEEF

Smoked Black Sea Salt Crust, Bordelaise Sauce

BONE IN HAM

Brown Sugar Rub, Apple Glaze

PASTA

TORTELLINI, BOWTIE, PENNE

Sauces: Marinara, Pesto Cream, Alfredo

Cheeses: Asiago, Crumbled Goat, Parmesan

FRENCH TOAST STATION

CHANTILLY CREAM, BERRY COMPOTE,

CHOCOLATE SHAVINGS, CARAMEL BANANAS,

VANILLA SAUCE, GODIVA CHOCOLATE SAUCE,

NEW HAMPSHIRE MAPLE SYRUP

OMELET STATION

BACON, HAM, SAUSAGE,

PEPPERS, SPINACH, OLIVES,

TOMATOES, MUSHROOMS,

SELECTION OF CHEESES

FROMAGERIE

SELECTION OF LOCAL AND IMPORTED CHEESES

ASSORTED BREADS, CRACKERS AND SPREADS

ON THE SIDE

VERMONT CHEDDAR MAC N' CHEESE

OVEN ROASTED ROSEMARY POTATOES

BRUSSELS SPROUTS WITH PINE NUTS

BROWN SUGAR GLAZED CARROTS

SWEET TABLE

WARM COBBLER, ASSORTED PIES, COOKIES,

BROWNIES, MOUSSE, WAFFLE STATION

\$75 ADULTS, \$35 CHILDREN 6 - 12

(INCLUSIVE OF TAX AND GRATUITY)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR

FROM 12:00 NOON TO 4:00 P.M.