

MOTHER'S DAY BRUNCH

SUNDAY, MAY 12 IN THE MAIN DINING ROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 603-278-8989

SIZZLING FROM THE KETTLE

MUSHROOM BRIE BISQUE

TOMATO BISQUE

Balsamic Drizzle

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

ARUGULA RADICCHIO SALAD

Blue Cheese Crumbles, Roasted Red Grapes,
Maple Vinaigrette

OMELET STATION

BACON, HAM, SAUSAGE,
PEPPERS, SPINACH, OLIVES,
TOMATOES, MUSHROOMS,
SELECTION OF CHEESES

PANCAKE STATION

CHANTILLY CREAM, BERRY COMPOTE,
CHOCOLATE SHAVINGS, CARAMEL BANANAS,
VANILLA SAUCE, GODIVA CHOCOLATE SAUCE,
NEW HAMPSHIRE MAPLE SYRUP

PASTA

GNOCCHI, BOWTIE, PENNE

Sauces: Marinara, Pesto Cream, Alfredo

Cheeses: Asiago, Crumbled Goat, Parmesan

FROM THE SEA

SEAFOOD RISOTTO STATION

Shrimp, Calamari, Mussels, Cod

CHIMICHURRI GLAZED SALMON

Cilantro Beurre Blanc

CARVING BOARD

STEAMSHIP OF BEEF

Coffee Crust, Bordelaise Sauce

ROASTED WHOLE TURKEY

Ginger Cranberry Relish

ON THE SIDE

VERMONT CHEDDAR MAC N' CHEESE

SMASHED RED POTATOES

BROCCOLI AND ROASTED RED PEPPER MEDLEY

ZUCCHINI AND YELLOW SQUASH RATATOUILLE

FROMAGERIE

SELECTION OF CHEESES

Assorted Breads and Crackers

SWEET TABLE

WARM COBBLER, ASSORTED PIES,

COOKIES, BROWNIES, MOUSSE

\$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 4:00PM.