

Easter Buffet

April 1, 2018

Menu

11:00 & 11:30 Seating

eggs benedict / house cured salmon / dandelion greens / chive hollandaise / English muffin
frittata / wild mushrooms / ramps / sharp cheddar
kamut pancakes / apple-ginger butter / maple syrup
hasselback potatoes
thick cut applewood bacon / herb chicken sausage links
carved citrus herb brined Montana ham / huckleberry mostarda / stone ground mustard
yogurt / organic housemade granola / fresh berries
Assorted Pastries / Breads

Coffee or Tea

Adults \$25.00 / 5-12 years \$13.00 / 4 & under free

1:30 & 2:00 and 4:30 & 5 Seating

fresh baked bread / apple butter
strawberry & goat cheese salad / spinach / candied walnuts / balsamic vinaigrette
purple barley salad / snap pea / mint / pea tendrils / feta cheese / banyuls vinaigrette
grilled asparagus / roasted mushrooms / crispy shallots
crispy fingerling potatoes / parsley / balsamic / parmesan
wild mushroom & farro pilaf / sweet peas / bacon
salmon coulibiac / dandelion greens / chive hollandaise
carved citrus herb brined Montana ham / huckleberry mostarda / stone ground mustard

1:30 & 2:00 Seating Carving Station

boneless leg of lamb / mint chimichurri / blackberry glaze

4:30 & 5:00 Seating Carving Station

herb & black pepper prime rib / mushroom & garlic confit / horseradish cream

Trio of Desserts

rhubarb & ginger tartlet / toasted meringue
lemon curd / white chocolate mousse / caramelized cocoa nibs
strawberry shortcake / sugared biscuit / vanilla whipped cream

coffee or tea

Adults \$35.00 / 5-12 years \$17.00 / 4 & under

Inquire about Reservations by calling 622-1882

Menu subject to change

