



Easter Brunch Menu

April 24th. 2011

Three course pre fixed menu \$42.00 per person
From 9:30 am to 3:00 pm

Appetizers

Asparagus & Spinach Soup

Roasted Mushrooms / Truffle Oil

New England Lobster & Seafood Chowder

Crispy Bacon / Fresh Herbs

Greek Salad

Romaine / Cherry Tomatoes / Cucumber / Feta / Kalamata Olives / Peppers / Lemon Vinaigrette

Hearts of Romaine Caesar Salad

Housemade Dressing / Aged Parmesan / Focaccia Croutons

Baby Mixed Greens Salad

Crumbled Blue / Candied Walnuts / Red Grapes / Crostinis / Balsamic Olive Oil Vinaigrette

Marinated Beets Salad

Baby Spinach / Feta / Toasted Pepitas / Beet Balsamic Vinaigrette

Herb Roasted Mussels

Garlic Butter / White Wine / Grilled Focaccia

Smoked Salmon Frittata

Marinated Asparagus / Baby Greens / Mustard Dressing

Entrees

Lobster, Spinach & Cheddar Omelet

3 Eggs / Fresh Herbs / Crispy Herb Potatoes

Spring Lamb Roast

Garden Ratatouille / Rösti Potato / Kalamata Olive and Mint Sauce

Slow Braised Turkey Pot Pie

Spring Peas / Carrot / Scallion / Parmesan Biscuit Crust

Citrus Chipotle Glazed Pork Loin

Smoky Sweet Potato Puree / Grilled Broccoli / Raisin Caper Relish

Classic Eggs Benedict

Canadian Bacon / 2 Poached Eggs / Hollandaise / Housemade English Muffin / Crispy Herbed Potatoes

Pan Seared Crab Cakes

Maine Crab / Avocado Mousse / Mango Salsa / Baby Greens / Cherry Tomatoes

Herb Grilled Atlantic Salmon

Marinated Fiddleheads / Herb Quinoa Salad / Mediterranean Salsa

Handmade Gnocchi Primavera

Garden Peas / Carrot / Fiddleheads / Spring Onion / Ramps / Aged Parmesan

Alewife's Brook Farm Lobster Roll

Baby Mixed Greens / Herb Citrus Mayo / House Made Chips

Grand Marnier & Almond French Toast

Macerated Berries / Whipped Mascarpone / Blueberry Maine Maple Syrup

Desserts

Carrot Cake / Almond Crème Anglaise / Crème Fraîche

Seasonal Fruit Salad / Housemade Pineapple Sorbet

Chocolate Bread Pudding / Hazelnuts Chantilly / Caramel Sauce

Vanilla Panna Cotta / Macerated Berries

Chocolate Mousse Cake / Berry Sauce

Happy Easter from Chef Mitchell Kaldrovich and Staff