Mother’s Day Brunch

Sunday, May 14th

**Starter**

Cream of Asparagus Soup **or** House Salad

**Entrées**

Roasted Sirloin, sliced; with Haricot Verts and Sour Cream Mashed Potato

Poached Faroe Island Salmon with Spring Pea Risotto

Quiche with Vermont Chèvre Cheese, Mushrooms and baby Spinach

Bananas Foster French Toast with Bacon and Chef Lyda’s own Maple Syrup

Brie and Apple Strudel, with candied Bacon and Salted Apple Caramel Sauce

**Desserts**

Chocolate Cheesecake with a Raspberry Sauce

Ice Cream filled Profiterole with our warm Chocolate Amaretto Sauce

Lemon Chiffon Cake

**Beverage**

Coffee, Tea **or** Soft Drink

$35 Prix Fixe

Includes Starter, Entrée, Dessert, Coffee, Tea **or** Soft Drink

à la carte pricing available as well

Our Culinary team: Lyda Lemire, Gavin Dziedziech and Donna Miles