

Easter Grand Buffet

Grand Cheese and Charcuterie Display

Featuring

Bucheron – Pasteurized Goats milk, soft ripened, tangy, sharp, earthy - Wisconsin
Morbier - Unpasteurized Cow's milk, semi soft, citrusy, fruity, full flavored – Comté, France
Burchrun Blue – Semi-soft, mild, sweet, peppery, delicate, raw Cow's milk – Chester Springs
Pecorino Boshetto Truffetto – Semi-soft, earthy, pungent, Sheep's milk – Tuscany, Italy

Parma Prosciutto – Italian style dry cured ham

Salametto Piccante - Spanish style chorizo, slightly smoky and spicy

Felino – Made using an Ancient old-world recipe very fine and delicate

Wild Boar Salumi – Robust, sweet, nutty, zesty

Seasonal Salads

Classic Caesar Salad, Organic Romaine, Parmesan Cheese, Caesar Dressing
Local Asparagus & Pole Bean Salad, Crumbled Feta Cheese, Toasted Almonds, Balsamic Vinaigrette
Spring Beets & Goats Cheese, Hearth Roasted Beets, Goats Cheese, Orange Tarragon Vinaigrette
Mixed Green Salad, Strawberries, Toasted Walnuts, White Balsamic Vinaigrette

Raw Bar

Market Fresh East and West Coast Oysters

Poached Shrimp

Apple Wood Smoked Salmon - Cured and Smoked in House

Entrées and Vegetables

Roasted Beef Tenderloin, All Natural, Grass Fed Beef, Crusted with Herbs

Roasted Cauliflower and Carrots, Hearth Roasted and Curry Spiced

Potato Gratin, Thinly Sliced Potatoes, Shingled with Farm Fresh Cream, Gruyere Cheese, and Fresh Herbs

Hearth Roasted Brussels Sprouts

Herb Roasted Amish Chicken, Slow Roasted in Our Brick Oven, Basted with Fresh Herbs

Grilled Salmon, Fresh Herbs, Olive Oil, Lemon

Brioche French Toast, House Made Brioche, Cinnamon, Vanilla

Roasted Mushroom and Spinach Quiche, Local Eggs, Gruyere Cheese, Tender Pastry

House Smoked Brown Sugar and Black Pepper Cured Bacon

Made To Order Omelets

Made to Order, farm fresh eggs with your choice of traditional accompaniments

Dessert

Lemon Tarts, Mini Crème Brulee, Butter Cake with Strawberry Compote, Lemon Poppy Seed and Raspberry Trifle, Assorted Cookies, Chocolate Raspberry Mousse, Fresh Fruit and Berries, House Churned Gelato and Sorbet Available Upon Request

\$45 Adults / \$16 Children (under 12)

\$14 Bottomless Bloody Marys & Mimosas

20% Gratuity will be added to parties of 6 or more. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.