

## Winter Brunch 2008

### Country Sausage, cured meat and native game

- 1) Spring chicken galantine with English pea, and chicken broth vinaigrette
- 2) Roseda all natural beef carpaccio with roasted peppers and shaved parmesan
  - 3) Red mullet with saffron and lemon
- 4) Shaved American Prosciutto, picked chervil and gathered honey
- 5) Pates and terrine Maison

### The Farmers market

- 1) Organic mixed greens with shaved multi color carrots, Vermont goat cheese and honey cumin vinaigrette
- 2) Artichoke, fava bean and escarole salad with lemon and Ligurian olive oil
  - 3) Roasted yellow and red beet salad orange chive vinaigrette
  - 4) Morel and asparagus salad
  - 5) Green tomato frittata with pecorino Romana
  - 6) Dried fruit and artisanal American cheese pie
  - 7) Fruit cocktail
- 8) Heirloom tomato carpaccio with fresh basil and roasted pine nuts

### Fish market

- 1) Fresh shucked cherry stone clams with tomato chorizo vinaigrette
- 2) Maple cured house smoked salmon with traditional garnish
- 3) Poached Maine lobster with white anchovy and caviar mayonaise
  - 4) Washington state mussels with leeks and verjus
- 5) Assorted east coast oysters, shucked and served with lemon, mignonette and horseradish
  - 6) Old bay poached shrimp with tomato horseradish sauce
  - 7) Grilled Maine scallops pink salt and lime
  - 8) Charcoal grilled squid with radicchio and mint

### Domestic and artisanal cheese

### Carved to order

- 1) Roast suckling pig stuffed with pork and liver farce glazed with apple cider vinegar
- 2) Herb crusted Shenandoah lamb rack  
With natural jus

### Savory selections

- 1) Morel mushroom soup with fresh herbs
- 2) Spring vegetable medley
- 3) New potatoes with cippollini onions and lardons
- 4) Blackened redfish with artichoke and mussel ragout
- 5) Leek and ramp gratin
- 6) Grilled Poussin a la Washington
- 7) Crepinettes of veal

### Breakfast Nook

1) Buttermilk waffles and made to order crepes with your choice of garnish  
Vanilla, chocolate, caramel, or berry sauce, Sautéed apples, mango, blueberry,  
strawberry, pineapple, kiwi, whipped cream, sweet butter, Maple syrup, and toasted  
almonds

### 2 Bacon and sausage

#### The omelette and egg benedict station

Made to order free range egg omelette with choice of garnish  
Smoked salmon, ham, peppers, red onions, tomatoes and cheddar cheese

Made to order eggs benedict with choice of Canadian pea meal bacon or house  
smoked salmon and traditional hollandaise