

# The Farmhouse *Bistro*

## Easter 2019 Brunch Buffet

Adults: \$40, Guests under 12: \$15

### Starters

**Cream of asparagus soup**

**Smoked Salmon Display**

With capers, diced red onions, tomatoes, hard cooked eggs and whipped cream cheese

**Bistro Salad**

Mixed field greens with caramelized pecans, apples, cranberries, and goat cheese with apple cider vinaigrette

**Assorted Bagels and Muffins**

Served with cream cheeses and assorted preserves and jellies

### Main Course

**French Toast**

Our house recipe served with maple syrup and whipped cream

**Scrambled Eggs with Assorted Toppings**

Fluffy scrambled eggs topped with your choice of:

bacon bits, shredded cheddar-jack cheese, mushrooms, diced peppers and scallions

**Crisp Applewood Smoked Bacon and Country Breakfast Sausage**

**Home Fried Potatoes**

**Carved Baked Steamship Ham**

With pineapple orange glaze

**Roast Leg of Lamb**

With rosemary demi-glaze

**Baked Rainbow Brook Trout Almandine**

**Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley**

### Desserts

**Fresh Fruit Salad**

**Red Velvet Cake**

**Flourless Chocolate Torte**

**Lemon Mousse Cake**

**Carrot Cake**

**Fresh Squeezed Orange Juice, Cranberry Juice, Iced Mint Tea, Coffee, and Hot Tea**

*Thank you for dining at The Farmhouse Bistro. All proceeds support the Theatre and its arts education programs!*



Price includes buffet only. Sales tax, alcohol, and gratuity are **not** included.