

FARM/EASTER  
*Local. Sustainable. Fresh*



**Easter Sunday April 8th, 2012**  
**10am – 3pm**

House Mimosa (after 11AM)  
Made-to-Order Milkshake Station

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Warm House made Breakfast Pastries  
Granola with Golden Pineapple & Yogurt  
Our House made Muesli  
Fresh Seasonal Fruit  
Ruby Red Grapefruit Sections  
Shrimp Cocktail  
Blue Crab Cocktail

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Chef's Omelet Station  
Eggs Benedict  
Nodine's Bacon & Sausage  
Corned Beef Hash  
Alaskan King Salmon Hash  
Belgian Waffles with Strawberries & Whipped Cream  
Cheese Blintzes with Fruit Compote  
French Toast with Maple Syrup  
Breakfast "Hash Browns"

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**Chef's Carvery**

Vermont Spring Leg of Lamb with Minted Couscous Salad  
Canadian Free-range Breast of Turkey with Gravy & Cranberry Relish  
Sliced Niman Ranch Prime Rib of Beef Horseradish Cream  
Nodine's Fresh Kielbasa with Sauerkraut & Grainy Mustard

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Boston Market Cod, Lemon-Caper Sauce  
Shrimp, Grits and Tasso Ham  
Fresh Paella with Langoustines, Chicken & Andouille Sausage  
Chicken Kiev Crêpes  
New England Corn Pudding  
House-baked Boston Beans  
Green Beans with Garlic Brown Butter  
Traditional Succotash  
Buttery Dinner Rolls  
Assorted Salads  
Bagels & Lox

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Classic Crème Brûlée  
New York Style Cheesecake  
White Chocolate & Cherry Bread Pudding  
Meyer Lemon Mousse Cake  
Red Velvet Cake  
Chocolate Blackout Cake  
Assorted Gourmet Cookies & Biscotti  
Warm Apple Cider & Cinnamon Hushpuppies with Connecticut Maple Syrup  
and more...

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**For the Children** ~ Decorate-your-Own Cupcake Studio

**Adults \$39/Children 12 and Under \$19/Children 6 and Under Free**  
**Price Exclusive of Tax and 18% Gratuity**