

FERME/**EASTER**
a true farm-to-table restaurant



Easter Sunday April 4th, 2010

Ice Block Nantucket 888 Vodka Bloody Mary
House Mimosa or Bellini
Made-to-Order Smoothie & Milkshake Station

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Warm House made Breakfast Pastries with Hot Cross Buns
House made Granola with Golden Pineapple & Yogurt
Fresh Seasonal Fruit
Hot Hushpuppies with Connecticut Maple Syrup
Iced Oysters, Clams, Shrimp & Crab

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Chef's Omelet Station
Eggs Benedict
Nodine's Bacon & Sausage
Corned Beef Hash
Hot Smoked Alaskan Salmon
Idaho Rainbow Trout Meunière
Breakfast Rösti Potatoes

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Chef's Carvery

Vermont Spring Leg of Lamb
Canadian Free-range Breast of Turkey
Sliced Niman Ranch Prime Rib of Beef
Lamothe's Sugarhouse Spit Roasted Ham

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Belgian Waffles with Strawberries & Whipped Cream
Gingersnap Pancakes with Fresh Blueberries
Cheese Blintzes with Fruit Compote
Bananas Foster French Toast with Whiskey Sauce
Ruby Red Grapefruit Brûlée
Chef's 'Made-to-Order' Pasta Station
Beef Bourguignon with Hand-cut Egg Noodles
Shrimp, Grits and Tasso Ham
Seafood Gumbo with Dirty Rice
New England Lobster & Corn Pudding
House-baked Boston Beans
Assorted Salads
Bagels & Lox

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Crème Brûlée Egg Cups
Snickerdoodle Cheesecake
Banana Bread Pudding
Meyer Lemon Meringue Pie
Chocolate Blackout Cake
and more...

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For the Children

Easter Egg Roll & Hunt with Prizes
Decorate-your-Own Cupcake Studio

Adults \$39/Children Age 6-14 \$19/Children 5 and Under Free
Seatings Begin at 10:30a