

Equinox Mother's Day

May 14, 2017



To Begin

Vermont Cheese Slates

Cave Aged Jasper Hills Cheddar, Blythdale Brie, Bayley Hazen Bleu, Coupole, Bijou, Lake's Edge, Spring Brook Ashbrook, Honey Comb, Jan's Crisps, Castleton Crackers

Charcuterie Table

Pâté, Local & House Made Sausages, Salami
Cornichons, House Made Mustards, House Pickled Vegetables

Antipasto

Pepperoni, Capicola, Soppressata, Burrata, Feta, Fourme d'Ambert
Roasted Peppers, Grilled Artichokes, Marinated Mushrooms, Olives,
Pickled Spring Onion, Extra Virgin Olive Oil, Minus 8 Vinegar,
Focaccia, Pesto, Tapenade, Sesame Hummus, Crostini

Second

Soup

Cream of Spring Mushroom
House Made Crème Fraîche
Green Garlic

Spring Greens

Caesar ~ Sweet Gem Lettuce, Grana Podano, Brioche Croutons,
White Anchovies, Caesar Dressing
Mesclun ~ Tomato, Olive, Cucumber, Heirloom Carrot, Vinaigrettes
Asparagus Black Quinoa Salad ~ Mizuna, Piquillo Pepper
Meyer Lemon Truffle Vinaigrette

Chilled Seafood

Shrimp Cocktail & Crab Claws ~ Lemons, Limes, Balm Lemon, Cocktail Sauce
Smoked Seafood ~ Salmon, Scallops, Mussels, Vermont Trout
Cape Oysters ~ Cubeb Blackberry Mignonette
Togarashi Tuna ~ Smoked Maple Soy, Avocado, Shiso, Pickled Ginger
Hamachi Crudo ~ Torpedo Shallot, Jalapeño, Cilantro,
Black Sesame Seeds, Nori Furikake

