

Trapp Family Lodge

Mother's Day

Breakfast Selections

Eggs Benedict with Trapp Lodge Farm Fresh Eggs

Poached Trapp lodge Farm Egg, Pork Belly, House made English Muffins, Marrow Hollandaise Sauce

Omelet Station

Fresh Eggs, Assortment of Vegetables, Cabot Cheddar Cheese, Trapp Lodge Farm Ham

Applewood Smoked Bacon, Chicken Apple Sausage

Banana Bread French Toast -Caramelized Banana, Trapp Lodge Farm Maple Syrup

Soup

Sweet Corn, Lobster Bisque

Artisan Cheese Display - Assortment of Local Cheeses, Chutneys, Dips, and Grilled Baguette

Entree Selection

Potato Gnocchi -English Peas, Fiddleheads, Pea Tendrils, Ricotta Cheese, Spinach Pesto

Carved Smoked Beef Tenderloin -Horseradish Crème, Tarragon Mustard

Trapp Lodge

Roasted Stuffed Pork loin - Stuffed with Dried Fruit, Caramelized Ginger Sauce and Charred Honey Garlic Haricot Verts

Potato Crusted Day Boat Halibut -Buttered Asparagus, Sweet Spring Onion Veloute

Leek and Gruyere Tart - Quail Egg, Crispy Bacon Lardons

Court Bouillon Poached Whole Salmon - Dill Crème Fraiche, and Mini Bagels

Salad & Vegetable Selection

Mixed Green Lettuces, Trapp Lodge Farm Maple-Balsamic Vinaigrette, Shaved Clothbound Cheddar

Arugula Greens, Early Strawberries, Vermont Goat Cheese, Rhubarb Vinaigrette

Vegetable Medley - Snap Peas, Baby Carrots and Cipollini Onions

Starch

Roasted Fingerling Potato, Charred Green Garlic, Maine Sea Salt

Desserts

Our Selection of Austrian Pastries and Cakes

*Adults \$65.00, Kids between 6 & 12 \$24.00, 6 Under Eat Free, Taxes & Gratuity Not Included. For parties of 6 or more, a 20% Gratuity is automatically added

Time is 10:00 a.m. to 1:00 p.m. - Sunday, May 12