



# *Easter Buffet*

Sunday, April 1, 2018

10:00 a.m. to 7:30 p.m.

*Fresh Seasonal Fruit and Strawberries with Chocolate Ganache and Chantilly Cream*  
*Imported and Domestic Cheeses with Stonefruit and Marcona Almonds*  
*Charcuterie of Prosciutto, Salami, Chorizo, Whole Grain Mustard and Pickled Vegetables*  
*Caviar Deviled Eggs*  
*Traditional Caesar Salad, English Cucumber Salad with Dill, Pesto Pearlini Salad*  
*Arcadian Field Green Salad, Heirloom Tomato, Cucumber, Carrot, Daikon Sprouts, Assorted Dressings*  
*Bloomsdale Baby Spinach Salad with Candied Pecans, Gorgonzola and Mustard Vinaigrette*  
*Native Smoked Salmon, Mussels, Scallops and Shrimp with Lemon Horseradish Remoulade*  
*Grilled Asparagus with Red Pepper, Roasted Corn and Basil Vinaigrette*  
*Roast Prime Rib of Black Angus Beef, Au Jus*  
*Brown Sugar Glazed Baked Virginia Country Ham with Cumberland Port Wine Sauce*  
*Roast Garlic and Rosemary Leg of Spring Lamb with Mint Jelly*  
*Lemon Baked Crabmeat Stuffed Sole with Sherry Lobster Sauce*  
*Pan Seared Atlantic Salmon with Brown Sugar Tamari Glaze and Green Onions*  
*Smoked Finnan Haddie Au Gratin*  
*Sautéed Breast of Chicken Cordon Blue with Lemon Butter Sauce*  
*Pasta Porcini Sachetti with Pesto Parmesan Cream*  
*Roasted Fingerling Potatoes with Olive Oil & Garlic, Saffron Rice Pilaf*  
*Mélange of Fresh Sautéed Vegetables*  
*Specialty Tea Breads, French Bread and Assorted Rolls*  
*Chocolate Bourbon Torte, Assorted Seasonal Cheesecake, Chocolate Mousse, Tiramisu*  
*Strawberry Cream Torte, Carrot Cake*  
*Bar Harbor Inn Bananas Foster with French Vanilla Ice Cream*  
*Assorted Desserts, Pastries and Petite Fours*

\$39 Adults \* \$15 Children (ages 4 to 11) \* age 3 & under free of charge

*Call for Reservations: 288-3351*