

Mothering Sunday at The Dorset Inn

Sunday, May 10, 2009

Serving Brunch 11:00AM- 2:30PM

APPETIZERS

Manhattan-Style Seafood Chowder

Cup 6 Bowl 9

Steamed PEI Mussels 8/14

Tomatoes, Basil & White Wine

Maine Crabcakes 9

Pea Sprouts & Creole Remoulade

Yam Fritters 6

Vermont Maple Syrup

SALADS

Spring Mesclun Salad 5

Bleu Cheese or Balsamic Vinaigrette

Classic Caesar Salad 7/11

Shaved Romano Cheese

Grecian Salad 6

Mixed Greens, Feta, Olives, Cucumbers,

Tomatoes, Red Onion & Oregano

Lemon Vinaigrette

Spinach & Grilled Salmon Salad 12

Maple Pecans, Dried Cranberries,

Goat Cheese & Cider Vinaigrette

Warm Chicken Tender Salad 12

Mixed Greens, Walnuts, Tomato,

Roasted Mushrooms, Egg Wedges &

Balsamic Vinaigrette



ENTREES

Bananas Foster Stuffed French Toast 12

Coated in Cinnamon Sugar

Raspberry Sauce & Whipped Cream

Classic Eggs Benedict 14

Spring Asparagus & Tomato Concassé

Dorset Inn Omelette 12

3 Eggs, Sauteed Spinach, Mushrooms,

Roasted Tomatoes & Vt. Cheddar Cheese

Maine Lobster & Goat Cheese Quiche 16

Spring Asparagus & Crispy Leeks

Roast Turkey Croquettes 15

Baby Peas, Whipped Potatoes,

Cranberry Sauce & Country Gravy

Mushroom & Broccoli Pasta 16

Fresh Garlic, Spinach Pesto

& Pecorino Romano Cheese

Black Angus Filet Mignon 28

Madeira Enhanced Veal Glace

Whipped Potatoes & Asparagus

Colorado Lamb Loin Chops

One Chop 17 Two Chops 28

Cucumber-Mint Yogurt Sauce

Whipped Potatoes & Asparagus

Grilled Atlantic Salmon 19

Brown Basmati Rice, Asparagus

Honey – Balsamic Glaze

Special dietary needs can be met with advance notice. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.