



BRUNCH:

Mushroom & Apple Wood Smoked Bacon Quiche
Spinach & Parmesan Quiche • Fresh Fruit Salad
Cranberry Orange Scones, Muffins & Croissants- Mkt

APPETIZERS:

Lemon Asparagus Bisque • Ron's Smoked Salmon Dip w/ Crostini
Baby Spinach & Arugula Salad w/Watermelon Radish, Candied
Pecans, Crumbled Goat Cheese & Blood Orange Vinaigrette
Deviled Eggs w/ Chive or Smoked Salmon

ENTREES:

Bourbon Glazed Country Ham
Roasted Leg of Spring Lamb w/ Rosemary Garlic Jus
Horseradish Crusted Salmon w/ Lemon Dill Sauce
Herb Roasted Beef Tenderloin w/ Mushroom Madeira Sauce

SIDES:

Spring Onion & Buttermilk Mashed Potatoes
Wildflower Honey Glazed Whole Baby Carrots
Spring Asparagus w/ Lemon Zest & Parmesan
Sautéed Haricots Vert w/Crispy Leeks

HOUSE-MADE BAKED GOODS:

Hot Cross Buns • Easter Cupcakes
Italian Cream Cupcakes w/ Coconut & Pecans
Sweetie Pie's Hand Decorated Shortbread Cookies
Chocolate Silk Pie or Key Lime Pie \$23.99 ea., Pecan Pie • Lemon Bars

EASTER CHOCOLATES & CANDIES:

Lake Champlain, Harbor Sweets, Sweet Jubilee
Assorted Sizes MKT

CAPE PORPOISE KITCHEN

1 MILLS ROAD – CAPE PORPOISE – ME - (207) 967-1150

Open Daily 7am-7pm (Sundays 7am-6pm)

Easter Sunday, April 17th • 8 am-3 pm

www.capeporpoisekitchen.com