



Adults \$22 | Kids (Ages 6-12) \$11
5 and under pay their age

Alice Lewis worked at Jay Peak during the Walter Foeger years (1956-1968). She was the front office manager and a tireless worker handling everything from accounting and marketing to budgeting, parking and payroll. She embodied the Jay Peak character in everything she did and even ran a de facto boarding house for Jay Peak workers just across the road from the mountain. On many nights, she'd make dinner and invite those staying with her to join together. In that spirit, we've named this restaurant Alice's Table, and keep one table open, each night, so that folks can gather around, have dinner and share stories. Alice was always a behind the scenes talent and didn't ever want the light on her. We're happy to have the opportunity to share her story and welcome you to her Table.

Carving Station

Chef's Selection

Local Meats & Accompaniments, Changes Weekly

Honey Glazed Smoked Ham

Apricot Mostarda

Roasted Beef Sirloin

Chimichurri

Statler Turkey Breast

Herb Jus

Pork Loin

Orange Molasses Glaze

Prime Rib

Horseradish Crème Fraiche

Salad

Fresh Fruit Salad

Farmer's Salad

Local Greens, Seasonal Local Vegetables,
Sherry Vinaigrette

Egg's Benedict

Poached Egg, Canadian Bacon, Hollandaise

Kale & Mushroom Benedict

Poached Egg, Hollandaise, Crispy Shallot

Smoked Cod Cakes

Tarragon Aioli, Crispy Prosciutto

Strata du Jour

Eggs, Local Seasonal Vegetables, Vermont Cheese

Crushed Fingerling Potatoes

Garlic, Fried Herbs

French Toast

Challah, Grand Marnier, Maple Syrup

Scrambled Eggs

Crème Fraiche, Fine Herbs

Vermont Bacon & Maple Sausage

Chicken Tenders & Fries

Dessert & Specialty Cocktails

Berry Shortcake

Seasonal Berries, Fresh Biscuits, Whipped Cream

Seasonally Inspired Cocktails

Prices Vary

Flourless Chocolate Torte • Fresh Baked Pies