



RESTAURANTS@JAYPEAKRESORT.COM | (802) 327.2323

CARVING STATION

SLOW ROASTED BEEF STEAMSHIP ROUND

Served with Wild Mushroom Bordalaise and Horseradish Cream Sauce.

HERB AND GARLIC CRUSTED LEG OF LAMB

With Green Chimichurri and Roasted Garlic Jus.



NEW ENGLAND SEAFOOD CHOWDER

ON THE BUFFET -

Haddock, Salmon, Shrimp, Bay Scallops, Clams and Pork Belly.

GARDEN SALAD

Served with Maple Balsamic Vinaigrette.

BABY SPINACH AND KALE SALAD

Prosciutto, Vermont Chèvre, Apples, Cranberries, Toasted Almonds, Pickled Red Onions, Fennel and a White Balsamic-Honey-Cider Vinaigrette.

SIDES ·

ROASTED FINGERLING POTATOES, CARAMELIZED ONION, BACON AND BRUSSEL SPROUTS

PARMESAN CRUMB CAVATAPPI AND CHEESE ROLLS, CORNBREAD AND BISCUITS

BAKED STUFFED SALMON FLORENTINE

Crab and Mushroom Stuffed with Spinach, Tomatoes and Citrus Butter.

WINTER HARVESTROASTED ROOT VEGETABLES

Sweet Potatoes, Rutabaga, Parsnips, Carrots and Celeriac.

KIDS CHICKEN TENDERS AND FRIES

DESSERT

BAKED FRUIT COBBLER MAPLE BREAD PUDDING WITH BOURBON BUTTER

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.

ALICE'S TABLE

TO AN

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.