



9am – 2pm

Adults \$24.95 | **Kids** (7-12) \$14.95 | **6 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

Steamship Ham

Served with Maple Dijon Tarragon Glaze.

Slow Roasted Prime Rib

Served with Au Jus and Horseradish Cream.

Eggs Benedict Action Station

Choice of: Smoked Salmon, Crab, Asparagus Tips, Heirloom Tomato Concasse, White Anchovies, Avocado, Canadian Bacon, Spinach, Pancetta Rounds and Bearnaise Sauce.

Baked Salmon

Served with with a Lemon Dill Caper Cream Sauce.

Asparagus Tip Salad

Heirloom Tomato, Ciliegine Mozzarella, Prosciutto, and Grilled Frisee Salad with Charred Tomato Dill Vinaigrette.

Quiches

Assorted Traditional and Vegetarian.

Chef's Choice Seasonal Salad

Monte Cristo

Choice of Ham and Swiss or Spinach Tomato and Chevre with Warm Maple Syrup.

Scallion Duchess Potatoes

Baked with Parmesan.

*Fresh Fruit Tray • Parfait • Assorted Pastries • Assorted Breads • Fruit Preserves
Whipped Maple Butter*

Kids

Hot Dogs • Chicken Tenders • Pancakes

Reservations required, call: **(802) 327.2323**

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.