

# CampFire

## E A S T E R B U F F E T

Located in the Ballroom

**\$75 per person for adults**

**\$25 per person for children**

**12PM - 5PM**

### **Chef-Attended Carving Station**

*Brown Sugar & Dijon Glazed Ham - GF/DF*  
*Lavender & Lemon Roasted Rack of Lamb with Au Jus - GF/DF*  
*Cedar Baked Salmon Filet with Dill Velouté - GF*

### **Soup**

*New England Cherrystone Clam Chowder with New Potatoes*  
*Leeks + Celery Hearts + Country Bacon + Aged Sherry + Double Cream - GF*

### **Salad**

*Spring Arugula & Pickled Strawberry Salad*  
*with Roasted Sunflower Seeds + Watermelon Radish Creamy Goat Cheese Ranch*  
*- GF/Vegetarian*

### **Sides**

*Maple Whipped Sweet Potatoes - GF/Vegetarian*  
*Herb Roasted Fingerling Potatoes - GF/DF/Vegetarian*  
*Adirondack Smoked Cheddar Mac & Cheese with Local Cheddar & Bacon*  
*Breadcrumbs*  
*Buckwheat Honey Glazed Carrots with Local Feta & Golden Raisin - GF*

### **Desserts**

*Basque Cheesecake with Apricot Caramel - GF/Vegetarian*  
*Classic Carrot Cake with Cream Cheese Frosting - Vegetarian*  
*Wild Blueberry Cobbler with Vanilla Whipped Cream - Vegetarian*

**Book your table through Campfire at 518-354-5929 or OpenTable**



HOTEL SARANAC  
SARANAC LAKE, NEW YORK