

Inside Park

at St. Bart's

April 1st, 2018

Easter Brunch

\$30 per person

Choice of

Eggs Benedict

Poached Egg, Canadian Bacon, English Muffin and Hollandaise

Farm Fresh Eggs

Two Eggs made to order and served with toast and choice of bacon or sausage

Lobster Omelette

Lobster meat, fresh herbs

Garden Omelette

Zucchini, Squash, Red Pepper and Onion

Quiche Lorraine

Savory Custard filled Pastry Crust with Lardons and Gruyere Cheese

Belgian Waffles

Vermont Maple Syrup, Berry Compote & Whipped Cream

Served with

Coffee or Tea

Assorted Pastry Basket

with jams and conserves

Easter Price Fixe Menu

\$44 per person

Starter

Choice of

Mixed Greens with Shaved Vegetables

Smoked Salmon with Capers, Onions and Dill

Beef Carpaccio, Arugula, Parmesan, Balsamic-Truffle dressing

Entrée

Choice of

Poached Red Snapper

Baby Vegetable, Peewee Potatoes, Citrus Nage

French Cut Chicken Breast

Sautéed Spinach, Pearl Onions, Cremini Mushrooms & Pancetta

Herb-Crusted Colorado Lamb Chops

Caponata, Rosemary Polenta Cake, Minted Lamb Jus

Steak Frites

Béarnaise Sauce, Hand Cut Fries

Dessert

Choice of

NY Cheesecake

Tiramisu

Crème Brule

Chocolate Flourless Cake

For the Kids

Scrambled Eggs

with Bacon or Sausage

Burger and Fries

Silver Dollar Pancakes

with Bacon or Sausage

Macaroni and Cheese

Chicken Fingers and Fries

Served with

Milk, Juice or Soft Drink

\$18 per person

**Chef De Cuisine
Denton Whyte**

*Reminder:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*