



Easter Brunch
Sunday, April 4th 2010

FIRST
(choose 1)

Spring green minestra with Rancho Gordo cannelini beans
Room 39 house salad with mixed greens,
sherry shallot vinaigrette, ricotta salata and strawberries
Shirred Eggs: Baked eggs with melted leeks, thyme and cream
Smoked trout salad with crème fraîche, chives, arugula and crostini
Room 39 Biscuits and Italian Sausage Gravy

SECOND
(choose 1)

Lamb and Potato Hash
Green Dirt Farm Lamb with potato, roasted shallots, fresh herbs and fried eggs
Catfish
Fried catfish with herbed polenta, swiss chard and lemon bacon butter
Waffles
Bacon and chocolate chip buttermilk waffles with hazelnut syrup
Steak and Eggs Benedict
Marinated and grilled "butcher's tenderloin" with béarnaise sauce, poached farm eggs
Wolferman's English muffin and sautéed spinach
Frittata
Italian omelet with asparagus, artichokes, spring onions and housemade ricotta
Carbonara
housemade fettuccini with crispy Bichelmeier bacon, extra virgin olive oil
pecorino romano, black pepper and poached farm egg

THIRD
(choose 1)

Espresso & Kahlua Crème Brulee
Strawberry and Rhubarb Crisp with vanilla ice cream
Lemon - Pistachio Semifreddo with sugar cookie

KIDS (10 and under)
(choice of)

Scrambled eggs with bacon and breakfast potatoes
Waffles with breakfast potatoes and syrup
Hamburger with Fries
Macaroni and Cheese

Kid Menu is finished with a chocolate sundae

Chef de Cuisine: Molly Breidenthal

\$25/person