

The First Cabin Restaurant

Easter a la carte Brunch- April 4, 2010

Brunch will be served in the dining room from 10:30am to 2:30pm

To Start

a Glass of Mimosa or Orange Juice

Appetizers

BBC Classic Maine Lobster Bisque

Sesame Seared Ahi Tuna

California Garden Greens, Crispy Wonton, Wasabi Aioli and Soy Vinaigrette

Classic Caesar Salad

Freshly Grated Parmigiano- Reggiano and Herb Croutons

Arugula, Baby Spinach and Wild Watercress

*Strawberries, Pears, Toasted Walnuts and Crispy Bacon
Tossed in a Strawberry Balsamic Vinaigrette*

Entrées

Duet of Classic Poached Eggs Benedict and Cheese Blintz

Toasted English Muffin, Spring Asparagus, Hollandaise Sauce and Warm Strawberries

Grilled Atlantic Salmon Salad

On Butter Lettuce, Wild Watercress, Arugula, Apples, Citrus and Candied Pecans

Griddled French Toast

Filled with Fresh Berries, Maple Syrup and Fresh Whipped Cream

Petit Rack of Lamb

Ratatouille, Potato Napoleon and Mint-Rosemary Jus

Seared Peaky Toe Crab Cake

On Sautéed Spoon Leaf Spinach, Roasted Tomato, Poached Egg and Hollandaise

Shrimp and Scallops Omelet

Mediterranean Style with Stewed Plum Tomatoes and Fresh Basil

Seared Petit Filet Mignon

Spring Vegetables, Whipped Potatoes and Sauce Béarnaise

Desserts

Baked Grand Marnier Bread Pudding à la Mode with Chantilly

Chilled Martini of Mango and Raspberry Sorbet

with California Berries

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Herbal Teas

\$48.00 per person Additional Mimosas \$4.50 each

Tax and Gratuity Not Included