

**Plato's  
Easter 2010  
Prix Fixe Menu  
11:00-2:30**

**Greeting**

Fresh Made Scones and breakfast breads with  
Vermont Butter, Devonshire Cream, Fresh Preserves

**First  
Please Select One**

Mint **Marinated Melons** and Organic Pink Grapefruit with House Made Granola  
and Fresh Vanilla Yogurt

**Scottish Smoked Salmon**  
Potato Pancakes, Crème Fraiche, Pickled Red Onion, Greens

**Spring Asparagus Puree** with Parmesan Foam and Black Truffle

**Marinated Beet Salad** with Chevre  
Pistachios, Baby Cress, Tangerine Essence

**Seafood with Fresh Tagliatelle**  
Lobster Broth, Sundried Tomato, Wild Mushroom, Seasonal Vegetable

**Second  
Please Select One**

Holiday **French Toast Casserole** with Shaved Maple Glazed Easter Ham  
Vermont Syrup, Gold Breakfast Potatoes

**Huevos Rancheros**  
Two eggs over easy, Refried Black Beans, Queso Fresca, Fresh Flour Tortillas  
Green and Red Ranchero Sauce, Crème Fraiche

**Citrus Buttermilk Pancakes** with Strawberry Confit  
Vanilla Chantilly and Vermont Syrup

Grilled **Colorado Lamb Salad**  
Cucumber, Tomato, Olive, English Peas, Greek Feta, Wild Arugula and Roasted Lemon Dressing

**Steak Frites**  
Charred Boneless Ribeye, Parmesan Fries, Arugula  
*add Two Farm Eggs..Supp \$4*

**Crab Cake Benedict**  
(Traditional benedict also available)  
Grilled asparagus, Classic Hollandaise, apple wood smoked bacon, cherry tomatoes, petite greens

**Third**

**Easter Dessert Table**  
*Selection of Classic Holiday Desserts*

\$45.00