



BAXTER'S BISTRO & LOUNGE

EASTER BRUNCH MENU

SUNDAY, APRIL 4, 2010

BUFFET

GAZPACHO

CHILLED TOMATO & CUCUMBER SOUP

SIMPLE GREENS SALAD

VERJUS VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, PARMESAN CHEESE, CREAMY GARLIC DRESSING

ANTIPASTO PLATTER

ARTISANAL CHEESES, HOUSEMADE CHARCUTERIE, SEASONAL FRUITS

VEGETABLE PLATTER

ROASTED POTATOES, GRILLED LOCAL VEGETABLES, MARINATED OLIVES

SMOKED SALMON PLATTER

BAGELS, CREAM CHEESE, CAPERS, ONIONS

ASSORTED BREADS & PASTRIES PLATTER

HOUSEMADE BREADS, SCONES, MUFFINS, COOKIES, PASTRIES

FROM THE KITCHEN

BASQUE EGGS

SCRAMBLED WITH SPANISH CHORIZO AND PIQUILLO PEPPERS

FRENCH TOAST

CINNAMON-RAISIN BRIOCHE, MAPLE PECAN BUTTER

DUNGENESS CRAB CREPES

MASCARPONE, SPINACH, MEYER LEMON BEURRE BLANC

FRENCH OMELETTE

ADD HAM, MUSHROOMS, PEPPERS, TOMATOES, ONIONS, SWISS OR CHEDDAR

DUCK HASH

POACHED EGGS, TABASCO HOLLANDAISE

PAN FRIED MOUNTAIN TROUT

LEMON-DILL SAUCE

BREAKFAST SIDES

BACON, HAM, HASH BROWNS

\$40 PER PERSON / \$20 CHILDREN UNDER 12

BEVERAGES NOT INCLUDED

A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE, A 8.25% CA TAX
AND A 2% CIVIC FEE WILL BE ADDED TO ALL CHECKS