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NEW-NESS AT INSIDE PARK AT ST. BART'S *Inside Park Goes Outside, New Spring Menus, New Hours*

NEW YORK, NY (April 22, 2009) – **INSIDE PARK AT ST. BART'S** (109 East 50th Street–On Park Avenue, Tel: 212-593-3333, www.insideparknyc.com) is set to open its delightful piazza-like Terrace for alfresco dining, weather permitting. Over the next few weeks, Executive Chef Matthew Weingarten is expanding his menu offerings for the season – available both on the Terrace and in the dining room – with dishes that reflect his locavore sensibilities and old foodways. Located at the landmark St. Bartholomew's Church, the restaurant will also begin serving Breakfast and Sunday Brunch in May.

Outfitted with a wood-burning oven in its outdoor kitchen, INSIDE PARK will feature a selection of *Brochettes (new)* on the ever-evolving **Dinner Menu**, including: “*Shepherd's*” brochette of merguez, lamb leg and chop with Mediterranean herbs; and “*Many Birds*”, skewered quail, chicken, duck with thyme and Turkish pepper. The *Brochettes* are all served with a choice of side, such as *Couscous Salad, Potato Salad* or *Spring Onion Polenta*.

Lunch already offers a tempting variety of sandwiches, salads and light entrees, and will be harder to choose from with new additions like *Old World Frankfurter*. Chef Weingarten makes these 10-inch franks in house with Catskill beef and Berkshire pork and serves them with homemade mushroom catsup and spiced potato chips (house-made sauerkraut can be added). Other new lunch items include *Fresh Linguine* with wild ramps, morels, farm egg and chili flakes; and *Wood-fired Pizzettes* such as “*Wild Spring*” with ramp pesto, asparagus, fiddleheads and pecorino. Also, Chef Weingarten's *Grilled Lamb Sandwich* with anise-hyssop butter, arugula and pickled onion makes its return.

A convivial midtown spot for gathering with colleagues, friends and family, INSIDE PARK will offer a **New Bar Menu** with savory snacks like *Spice Speckled Egg* and *Provençal Potato Chips*; and lusty bites such as *Artichoke and Lobster Roe Mousse, Fatoush Pitas, Little Smokies* (mini versions of Chef Weingarten's frankfurter); and a *Bucket O'Quail*, fried and served with apricot mustard.

There is a thoughtful list of 18 gently priced wines by the glass, beers and pitchers of *Sangria, Margaritas* and *Inside Park Punch* (rum, crème de noyaux, orange liqueur, pineapple juice, club soda). **New Cocktails** include: *Green Tea Mojito* and *Velvet Drop* (citrus vodka, velvet fallernum and lime).

Starting May 11, INSIDE PARK will be open for **Continental Breakfast** (on the Terrace only and to go), offering *House-Baked Pastries* with cappuccino, coffee or tea, and light items such as Seasonal Fruit Cup with Lemon Tapioca Pearls and Crème Fraîche and “*Park Avenue*” (¼ baguette, butter, local cheese, house-made salumi and speckled boiled egg). **Sunday Brunch** starts May 3 and will be served both inside and on the Terrace, weather permitting. Dishes include *Shirred Eggs* with leeks and goat cheese; *Crêpes Suzette* and house-made *Grilled Pork Sausage* with white beans and escarole.

INSIDE PARK AT ST. BART'S, 109 East 50th Street – Entrance on Park Avenue, Phone: 212-593-3333. The restaurant is open year-round, rain or shine. Terrace is open, weather permitting, now through mid-

October. Reservations accepted for both the dining room and Terrace. Large groups can easily be accommodated. Available for private parties, meetings, weddings and other special events.

Lunch: Monday to Friday, 11:30 am to 3:00 pm
(Saturday lunch begins May 2 with same hours.)

Dinner: Monday to Saturday, 6:00 to 10:00 pm (New menu starts April 27)

Bar: Monday to Friday, 11:30 am to 10:00 pm (New menu April 27)
Saturday, 11:30 am to 10:00 pm (Starts May 2)

Breakfast: Served on the Terrace only, weather permitting (Starts May 11)
Monday to Friday, 7:30 am to 11:30 am; Sunday, 9:00 am to Noon

Brunch: Sunday, Noon to 3:30 pm (Starts May 3)

INSIDE PARK AT ST. BART'S is proudly managed by Sodexo, Inc. For more information, please visit the restaurant online at www.insideparknyc.com.

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About Sodexo, Inc.

Sodexo, Inc. (www.sodexo.com) is a leading integrated food and facilities management services company in the U.S., Canada and Mexico. Its corporate citizenship priorities include fighting hunger and malnutrition, improving the quality of life of our customers and employees, promoting health and wellness, conducting ethical business, and promoting sustainability. Sodexo's food and environmental platform in North America focuses on sourcing and providing locally grown foods, improving nutrition, promoting local economies, energy conservation and carbon reduction, reducing the use of toxic chemicals, integrated waste management and minimizing packaging. The Sodexo Foundation (www.helpstophunger.org) is an independent charitable organization that, since its founding in 1999, has made more than \$9.2 million in grants to fight hunger in America.