

Dear Friends and Family,

Now that we have finally sprung forward, Inside Park at St. Bart's is on a fast track to Spring and looking ahead to the opening of our Terrace in April. In the meantime, we do have a few exciting happenings this month – including our first wine dinner – that are sure to help these last days of winter pass quickly.

New England Boiled Dinner – March 16 to 20

In honor of St. Patrick's Day, we're preparing a \$35 Heritage Prix-Fixe Dinner with our *House-cured Corned Beef*, slowly simmered with turnips, cabbage, rutabaga and carrots; and served with freshly grated horseradish and potato rolls. The three-course meal also includes *Fried Clam Bellies* to start and *Cranberry and Pear Grunt with Biscuit Topping and Nutmeg* for a sweet finale. (Beverage, tax and gratuity not included.)

Swing into Spring – Saturday, March 21

[Gregory Moore and His Cosmopolitan Orchestra](#) returns to Inside Park to officially swing us into Spring! Join us for a three-course [menu](#) inspired by the vernal equinox and dance off those winter doldrums. \$55 per person (beverage, tax and gratuity not included). Two seatings: 6–6:30 pm and 9–9:30 pm. For reservations, please call (212) 593-3333 or reserve online at [OpenTable.com](#).

Wine Dinner: Southwest France – Tuesday, March 24, 6:30 pm

Co-presented by Vintage Grape and Columbus Wines and Spirits, this very special evening at Inside Park celebrates the wines of **Domaine du Cros**, **Château Bellevue La Forêt** and **Domaine Castera** of appellations Marcillac, Fronton and Jurançon respectively. These wines epitomize the “sense of time and place” that I covet so dearly in the gastronomic universe, and we are thrilled to be able to showcase them with some of America's bounty. The wines are made in the traditional fashion – where the distinct landscape of escarpments and waterways, Provençal sun and chilling mistral winds “kiss” the grapes and vines in a way that bespeaks the land for that true meaning of “terroir”. But don't just take my word for it; come find out for yourself! Vignerons **Philippe Teulier of Domaine du Cros** and **Diane Germain of Château Bellevue La Forêt** will both be on hand throughout this six-course dinner to express to the fullest what makes these wines so delicious and charming. Price is \$95 per person (tax and gratuity not included). Click [here](#) for the menu. To reserve a seat, please call (212) 593-3333, or reserve [online](#).

Recipe of the Month: Sauerkraut

Sauerkraut is so easy to make. All you need is some cabbage, a crock, some salt and a few weeks to let it ferment. I like to keep mine simple, flavoring it with a touch of juniper and bay leaf. Other seasoning choices are caraway seeds, rosemary, or a touch of grated apple. Put up a batch in time for baseball season! Visit http://www.insideparknyc.com/IP_Community.html for the recipe.

Opening in April – Inside Park Terrace

We are gearing up to open outdoors on April 14 (as always weather permitting, but we remain open inside year-round). We'll be serving some new items from our outdoor kitchen including pizettes and brochettes from our wood-burning oven, as well as heritage cuisine specials such as Southern BBQ and New England Clam Bake. And, we'll be taking reservations for the Terrace. Stay tuned!

Best regards,



Matthew Weingarten
Executive Chef

