



Mother's Day Brunch

SUNDAY, MAY 10TH | 10 AM – 4 PM

A TASTE OF ITALY

CIOPPINO

Lobster, clams, shrimp & scallop stew, tomato-saffron broth

PASTA AL FORNO ALLA SICILIANA

Ground beef, penne, tomato & béchamel sauces, parmesan, garlic cheese bread

PANZANELLA CON GRANCHIO

Lump crab meat, tomato, cucumber, brioche crouton salad, tomato fonduta vinaigrette

CAPRESE

Mozzarella di Bufala, vine-ripened tomatoes, red onions, basil

INSALATA DELL'IMPERATORE

Caesar salad, anchovy, Parmigiano Reggiano, croutons

A TASTE OF SPAIN

ESTAFADOS ALBONDIGAS

Lamb & beef meatball stew, potatoes, heirloom carrots, salsa de tomate ligera

HUEVOS BENEDICTINOS

Eggs benedict, pan de cristal, sautéed spinach, braised pork, poached eggs, Spanish paprika hollandaise

EMSPANADAS

Spicy beef, chiles, sofrito & manchego empanada, hatch pepper aioli

Spinach, ricotta, nutmeg & lemon zest empanada, mango & passion fruit aji amarillo aioli

ENSALADA DEL MERCADO

Roasted beets, honey truffle goat cheese, ruby grapefruit, oranges, pomegranate vinaigrette

PATATAS GRATINADAS

Scallop potatoes au gratin, roasted garlic, cream & manchego

A TASTE OF FRANCE

SAUMON

Pan-seared salmon, fennel confit, beurre blanc sauce

BOEUF BOURGUIGNON

Classic braised beef stew, red wine sauce, carrots & pearl onions

PURÉE DE POMMES DE TERRE

Mashed potatoes, mascarpone, chives

COQ AU VIN

Red wine braised chicken thigh stew, creamy white mushrooms

HARICOTS VERTS

Sautéed French green beans, garlic, olive oil

CARVING

PRIME RIB

Roasted herb & orange crusted, au jus, creamy horseradish

CHAMPIÑONES

Sherry-infused sautéed mushrooms, garlic white wine butter sauce

GIARDINO

Grilled baby carrots, eggplant, zucchini, yellow squash, piquillo peppers, artichokes & sautéed portobellos

DEL MAR

SALMON CRUDO, mango, cucumber, peppers, sweet pepper sauce

GRILLED OCTOPUS, Spanish paprika & olive oil

POACHED SHRIMP, tangy cocktail sauce & lemons

WHITE ANCHOVIES, herbs & vinegar marinade

GREEN LIP MUSSELS, champagne vinegar mignonette

PEPPER-SEARED AHI TUNA, Spanish paprika aioli

TOUR DE EUROPA

CHARCUTERIE

Spanish, Italian & French-inspired artisan meats & cheeses, Marcona almonds, marinated olives, rustic breads & baguettes

EGGALICIOUS

CREATE AN OMELET

Spanish chorizo, applewood smoked bacon, crab, pork sausage, caramelized onions, spinach, mushrooms, peppers, green chiles, tomatoes, green onions, Manchego & goat cheese

TWINKLE, TWINKLE LIL STAR

MAC & CHEESE

Elbow macaroni & cheddar cheese sauce

CHICKEN TENDERS

Honey mustard, ranch dressing & ketchup

POTATO TOTS

DULCE! DOLCE! DOUX!

OLÉ

Dulce de leche cake, apple & blueberry cheesecake empanadas

AMORE

Gelato cart-pistachio, mango, strawberry, chocolate & vanilla

OUI OUI

Macarons, raspberry & chocolate tarts

AMERICANA

Red velvet cake, chocolate dipped strawberries, carrot cake, white chocolate raspberry cheesecake & fruit salad

Adults \$119 | Children 5-12 \$49 | Under 4 ~ Complimentary

