

1919

MOTHER'S DAY BRUNCH

RAW BAR

JUMBO SHRIMP COCKTAIL

TUNA TATAKI

Sumac, Tobiko, Avocado Vinaigrette

EAST COAST OYSTER

Traditional Garnish, Pineapple Mignonette, Barrilito Rum Cocktail Sauce, Lemons, Lines, Pique del Pais

CRAB CLAWS

SOUP

POTATO-LEEK SOUP

Brioche, Crispy Pancetta

CORN VICHYSOISE

Sour Cream, Scallions

CHARCUTERIE & CHEESE

SMOKED SALMON, BEETS GRAVLAX,
TRADITIONAL GARNISHES

SELECTION OF SALAMIS & CURED HAMS

SELECTION OF VACA NEGRA CHEESE
AND INTERNATIONAL CHEESE WITH
CONDIMENTS & TROPICAL FRUIT JAMS

PASTRIES & BREADS

BASKETS OF HOME-MADE MORNING PASTRIES:

MINI CROISSANTS, DANISHES, MUFFINS,
BACON QUESITOS, GUAVA TURNOVERS

ASSORTMENT OF BAGELS, WHITE BREAD,
PUMPERNICKEL, WHOLE WHEAT

BUTTER, LOCAL JAMS AND CREAM CHEESE

ASSORTED ARTISANAL BREADS, GRISSINI

PANCAKE STATION

BUTTERMILK PANCAKES

*Toppings: Chocolate Chips, Whipped Cream, Mixed Berries,
Caramel Sauce, Crumbled Bacon, Nutella, Marshmallows*

JUICE STATION

ORGANIC CARROT-PINEAPPLE, ORANGE, TARRAGON

CUCUMBER, WATERMELON, LEMON

BEET, BERRIES, GINGER, MINT

SALAD STATION

TROPICAL FRUIT SALAD

CHIA YOGURT PARFAIT, ALMOND MILK, FENNEL POLLEN

LOCAL ARUGULA, SPINACH, ORANGE, PARMESAN,
CRISPY CHICKPEAS

ORGANIC GRAINS, LENTILS & WILD RICE SALAD, WALNUT,
SOPPRESSATA, SPICY PROVOLONE

GREEN BEANS, BACON, HERB VINAIGRETTE, EGG MIMOSA

ORGANIC TOMATO SALAD, WATERMELON,
RED ONIONS, MINT

WHITE BEANS-SHRIMP SALAD, LEMON VINAIGRETTE

MOZZARELLA BAR: BUFFALO MOZZARELLA, BOCCONCINI,
TOMATO & BASIL, HERB PESTO, TAPENADE, FOCACCIA

HUMMUS BAR: BEET HUMMUS-CRISPY QUINOA,
GANDULES HUMMUS-PICKLED ONIONS, WHITE BEAN
HUMMUS-SMOKED PAPRIKA

MAIN COURSE A LA CARTE

Choice of one

GNOCHETTI PASTA - *Seafood, Tomato-Nduja Sauce, Basil*

CHICKEN EMPANADA - *Local Watercress, Celery Salad, Parmesan, Herb Vinaigrette*

STEAK & EGG - *Grilled Wagyu, Churrasco, Crushed Fingerling Potato, Scallion,
Fried Local Egg, Taleggio Cream, Salsa Verde*

FUSILLI PASTA - *Spring Peas, Pine Nuts, Guacabo's Goat Cheese, Whipped Ricotta*

LOCAL CARTUCHO - *Fregula, Chickpeas, Braised Guanciale, Swiss Chard, Thai Basil*

RICOTTA-TRUFFLE TRIANGOLI - *Calabaza, Red Wine Veal Jus*

BRIOCHE FRENCH TOAST - *Roasted Pineapple, Citrus Curd*

HERB MARINATED LAMB CHOPS - *Heirloom Beans, Pecorino Toscano,
Rosemary, Taggiasca Olive Oil*

CAVIAR PIE FOR THE TABLE - *Sweet Potato Blinis, Buckwheat Crepes,
Organic Egg Salad, Fine Herbs*

Kristal Caviar \$160++

Osetra Caviar \$199++

DESSERTS

CARROT CAKE VERRINE

RASPBERRY PANNA COTTA, MINI MACARON

COCOA NIBS NAMELAKA, ASSORTED BONBONS

PETIT GATEAU, ASSORTED MINI TARTS, WHIPPED CREAM,
SEASONAL BERRIES

CHEF'S SELECTION OF MINI FRENCH PASTRIES

SUNDAY, MAY 12, 2024

11:00 AM - 4:00 PM

\$135 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

*Menu items are subject to change without previous notice. Not all ingredients are listed.
Please alert your server if you have any food allergies. Consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*