

1919

## EASTER BRUNCH

### RAW BAR

JUMBO SHRIMP COCKTAIL

EAST COAST OYSTER

CRAB CLAWS

*Assorted Condiments: Pineapple Mignonette, Barrilito Rum Cocktail Sauce, Lemons, Limes, Pique del País*

TUNA TARTARE

*Sundried Tomato, Aleppo Pepper, Extra Virgin Olive Oil, Basil, Passion Fruit*

### SOUP

CHILLED TOMATO-BASIL GAZPACHO

YUCA & CHORIZO POTAGE

*Chickpeas, Spinach*

### 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

BASKETS OF HOME-MADE MORNING PASTRIES: MINI CROISSANTS,  
DANISHES, MUFFINS, QUESITOS, GUAVA TURNOVERS,  
CINNAMON ROLL, BERRIES & LEMON PUFF PASTRIES

ASSORTMENT OF BAGELS, WHITE BREAD, PUMPERNICKEL,  
WHOLE WHEAT

BUTTER, LOCAL JAMS AND CREAM CHEESE

### JUICE STATION

ORGANIC CARROT, PINEAPPLE, ORANGE, TARRAGON

WATERMELON, CUCUMBER, LEMON

BEET & BERRIES, GINGER, MINT

### SALAD STATION

TROPICAL FRUIT SALAD & BERRIES

LITTLE GEM LETTUCE AND RED OAKLEAF, GRUYERE,  
CROUTONS, MUSTARD VINAIGRETTE

CHIA YOGURT PARFAIT, FENNEL POLLEN, COCONUT MILK,  
DATES, GOJI, FRESH BERRIES

HARICOTS VERTS, BEETS, MÂCHE,  
LOCAL GOAT CHEESE, WALNUT SALAD

QUINOA AND FREEKEH PANZANELLA

WILD MUSHROOM ANTIPASTO, ROASTED RED PEPPER, THYME

MOZZARELLA BAR: MOZZARELLA, BURRATA, BOCCONCINI,  
GUANCIALE, ALMONDS, AROMATIC BREADCRUMBS,  
ZUCCHINI CONDIMENT, BASIL PESTO, BLACK OLIVE TAPENADE

### MAIN COURSE A LA CARTE

*Choice of one*

**ACQUERELLO LOBSTER RISOTTO** - SHRIMP, SAFFRON,  
HAZELNUT, CORAL BUTTER

**CHICKEN EMPANADA** - FRIED EGG, ROASTED VEGETABLE,  
CABBAGE AND ORGANIC GRAIN SALAD, PARMESAN,  
Ravigote Aioli

**BRIOCHE FRENCH TOAST** - DULCE DE PAPAYA,  
LEMON RICOTTA, ALMONDS

**STEAK & EGG** - GRILLED PRIME EYE OF RIB BEEF,  
BRAISED BACON, CREAMY ARUGULA, CRISPY FINGERLING  
POTATO, GREEN PEPPERCORN-COGNAC SAUCE

**GNOCCHETTI PASTA FAGIOLI** - LOCAL CHICKEN SAUSAGE,  
HEIRLOOM BEANS, BASIL, TOASTED HERBS

**GRAINS AND EGG** - LENTILS STIR FRY, BROWN RICE, QUINOA  
VARIETIES, FARRO, SPINACH, KALE, KIMCHI, PUMPKIN SEEDS  
& SESAME, CILANTRO, POACHED EGG

**POACHED HALIBUT** - TRUFFLED ZUCCHINI BISQUE, FREGOLA,  
SHELLFISH, THAI BASIL

**PARMIGIANO EGG** - CAVIAR

**SOFT SCRAMBLE** - 26 MONTH AGED RED COW PARMIGIANO,  
CHIVE, CAMPESINO BREAD, BLACK TRUFFLE BUTTER

### DESSERTS

ALMOND FRANGIPANE & BERRIES TART

STRAWBERRY SHORTCAKE PETIT GÂTEAUX

CHOCOLATE ÉCLAIR

COCONUT MOUSSE VERRINE

KEY LIME VERRINE

WHITE CHOCOLATE MOUSSE

BANANA & DULCEY CHOCOLATE PETIT GÂTEAUX

ASSORTED MACARONS

ASSORTED BONBONS

## SUNDAY, MARCH 31, 2024

11:30 AM - 4:00 PM

\$135 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

GENERAL MANAGER Bryan Solino

*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.*