

1919

MOTHER'S DAY BRUNCH

TO SHARE

CAVIAR PIE

Sweet Potato Blini, Yuca Chips
Supplement \$199

BEAU SOLEIL OYSTER

Pickled Ají Dulce
Supplement \$29

FIRST

Choose One (1):

TUNA CRUDO-CAVIAR

Coconut, Cucumber, Radish, Lime, Sugar Snap, Cilantro, Fresno, Peanuts, Smoked Caviar
or

ROASTED ORGANIC CARROT

Organic Yogurt, Kumquat, Meyer Lemon, Serrano Chili, Orange, Avocado, Dukka
or

GRILLED OCTOPUS

Crushed Potato, Olives Salsa Verde, 'Nduja Emulsion, Herb Salad

SECOND

Choose One (1):

ACQUERELLO RISOTTO

Wild Red Shrimp, Guanciale, Ramps, Sweet Peas, Parmesan
or

RAVIOLO

Gorgonzola Dulce, Creamy Arugula, Walnut Pesto, Preserved Black Truffle Jus
or

EARLY SUMMER VEGETABLE GNOCCHETTI

Vegetable Fricassee, Sweet Peas, Favas Beans, Speck, Parsley, Cream, Parmesan
or

1919 RUM FRENCH TOAST

Vanilla-Lemon-Rose Water Curd, Pistachio, Aromatic Spices Infused Local Honey

THIRD

Choose One (1):

HALIBUT

Warm Brussels Sprout Salad, Pancetta, Soy-Lime Emulsion
or

PRIME BEEF

Roasted Shallot- Mushroom Condiment, Crispy Bacon, Walnut, Pickled Mustard, Roasted Endive, Organic Mushrooms-Pancetta Sauce
or

POACHED SALMON

Mussels, Clams, Local Beans, Swiss Chard, Ocean-Herb Broth
or

LOBSTER FRITTATA

Potato, Spring Onion, Gruyère

DESSERT TABLE

PAVLOVA BERRIES

Lemon Curd, Raspberry Chocolate

CHOCOLATE COFFEE ROLL

Buttercream Italiano & Coffee, Crunchy Cocoa Nibs

CHEESECAKE TART

Raspberry Confit, Fresh Berries, Chocolate

PEACH & RASPBERRY

Lemon Cake Insert, Lemon Croquantine, Lemon Mousse

CHOCOLATE & COFFEE PETIT GÂTEAU

Chocolate Crèmeux, Hazelnut Dacquoise, Coffee & Maracaibo Chocolate Croquantine

GUAVA-CHEESE PROFITEROLE

Guava, Crunchy Almond Glaze, Vanilla Sablé

LEMON & BLUEBERRY LAYERED CAKE

Lemon Poppy Seed Cake, Lemon Curd, Blueberries

TROPICAL VERRINE

Mango, Coconut-Lime Mousse, Passion Fruit, Whipped Vanilla

VANILLA TART

Frangipane, Rhubarb Confit, Strawberry

RASPBERRY VERRINE

Berries Crèmeux, Yuzu Crumble, Fresh Berries

SUNDAY, MAY 11, 2025

11:30 AM - 4:00 PM

\$149 PER PERSON

+ applicable taxes & gratuities



CONDADO VANDERBILT
HOTEL

Veuve Clicquot

EXECUTIVE CHEF Juan José Cuevas

GENERAL MANAGER Bryan Solino

Menu items are subject to change without previous notice. Beverages are not included. 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.