

Easter Brunch

Sunday, April 20, 2025 11:00 AM - 4:00 PM

CEVICHE STATION

Fish

Shrimp

Coconut Leche de Tigre

Lime, Choclo, Cilantro, Tajín

CHARCUTERIE & CHEESE

Smoked Salmon, Assorted Cheeses, Assorted Cold Cuts Local Fruit Jam, Artisanal Bread

Assorted Tropical Fruits, Local Honey

SALADS

Couscous Salad

Bell Peppers, Chickpea Croutons, Tomato, Cucumbers, Lemon

Kale Salad

Asparagus, Onions, Feta Cheese, Blood Orange Vinaigrette

Organic Mixed Greens

Assorted Toppings, Assorted Dressings

HOT STATION

Tomato & Carrot Sourdough

Pollo Guisado

Grandma's Special Stew

Ratatouille

Seafood Paella

Local Sausage

CASSEROLES

Matcha & Pistachio French Toast

Bacon

Frittata

Bacon, Cheddar, Spinach, Onion

Buttermilk Waffles

Mixed Berries, Whipped Panna Cotta

CARMNG STATION

Swordfish

Hanger Steak

Skirt Steak

Lechón a la Vara

Chimichurri, Sweet Ají Salsa

LIVE OMELET & EGGS STATION

Assorted Toppings

RICE STATION

Steamed White Rice, Wild Rice, Quinoa

House Sauce, Soy Sauce

Assorted Vegetables & Toppings

DESSERTS & PASTRIES STATION

\$90++ per person

\$45++ per child under the age of 12

LIVE MUSIC

Prices do not include taxes nor gratuities. 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 food-borne illness, especially if you have certain medical conditions.