

1919

EASTER BRUNCH

RAW BAR

JUMBO SHRIMP COCKTAIL

EAST COAST OYSTER
"Pique", Cucumber Mignonette

TRADITIONAL OCTOPUS / CONCH SALAD

5 MINUTE CEVICHE
Spicy Tomato Vinaigrette, Cilantro, Avocado

SOUP

"CALABAZA-APIO"

CHILLED COCONUT-CUCUMBER GAZPACHO
Spicy "Achiote" Oil

CHARCUTERIE & CHEESE

SMOKED SALMON, GRAVLAX, TRADITIONAL GARNISHES
SELECTION OF ARTISANAL CHARCUTERIE AND
FARMSTEAD CHEESE, TROPICAL FRUIT JAMS,
LAVASH, GRISSINI, ARTISANAL BREADS

ORGANIC POLENTA

Choice of

ROASTED MUSHROOMS, TOMATO SUGO,
POINT REYES BLUE CHEESE & WALNUTS

ARTISAN BREADS &

DESSERTS STATION

ASSORTED HOMEMADE BREADS, GRISSINI
& HOMEMADE PASTRIES
BUTTER, LOCAL JAMS AND CREAM CHEESE
CARROT CAKE VERRINES
MANGO PANNA COTTA / MINI MACARON
ASSORTED BONBONS
PETIT GÂTEAU / ASSORTED MINI TARTS

JUICE STATION

ORGANIC CARROT, GINGER, CITRUS
BEET, POMEGRANATE, GINGER, MINT
ORANGE, LEMONGRASS, GINGER

SALAD STATION

TROPICAL FRUIT SALAD
LOCAL ORGANIC TOMATOES, ORANGE, BASIL,
LOCAL GOAT CHEESE
ORGANIC YOGURT PARFAIT, BEE POLLEN, OATS
& SEEDS, HONEY
LITTLE GEM LETTUCES, MINT, PARMESAN, GRAIN
MUSTARD DRESSING
ORGANIC FARRO, CAULIFLOWER TABBOULEH

MAIN COURSE A LA CARTE

Choice of one

BRIOCHE FRENCH TOAST, "DULCE DE PAPAYA", CHANTILLY
GRILLED STEAK & EGG, "PATATAS BRAVAS", GRILLED
BROCCOLI RABE, GARLIC AIOLI
EGG TOAST, SMOKED ORGANIC SALMON, AVOCADO, BRIOCHE
ACQUERELLO RISOTTO, LOBSTER, SHRIMP, PARMIGIANO
CHICKEN "EMPANADA", SUNNY SIDE UP EGG,
"LONGANIZA-MORCILLA BOMBA" RICE
GRAINS AND GREENS, BROWN RICE, QUINOA, SPINACH,
KALE, KIMCHI, PUMPKIN & SESAME SEEDS, LENTILS,
CILANTRO, POACHED EGG
RIGATONI PASTA, LOCAL "LONGANIZA", PROVOLONE CHEESE
FRITTATA, LOCAL "CALABAZA", KALE, GOAT CHEESE,
CARAMELIZED ONIONS

SUNDAY, APRIL 21, 2019

11:00AM - 4:00PM

\$89 PER PERSON | \$49 PER CHILD UNDER AGE 12
+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas
SOUS CHEF Carol Reyes
PASTRY CHEF Nasha Fondeur
GENERAL MANAGER Luis Pomales



Menu items are subject to change without previous notice.