



OCEAN FRONT BISTRO

# Easter Brunch Menu

## SOUP

Corn Chowder

## SALADS

Marinated Organic Grains,  
Roasted Vegetables, Herb Vinaigrette,  
Local Fruits, Granola & Honey

## ORGANIC GREENS

"Requesón", Pumpkin Seeds, Pickled Onions,  
"Arañitas", Verjus Vinaigrette, Buttermilk Dressing  
& "Guanábana" Vinaigrette

## ARTISANAL CHEESES, MEATS & FISH

"Serrano", Gravlax, Idiazabal & Smoked Gouda  
Spiced Nuts, Cornichons, Marinated Olives  
& Local Preserves  
Grissini, Lavash & Artisanal Breads

## CASSEROLES

Banana French Toast Casserole  
Toasted Walnuts, Maple Syrup

Crispy Applewood Smoked Bacon

Roasted Chicken  
"Apio"-Red Onion "Escabeche"

Charred Asparagus & Tomatoes

## RICE

"Apastelado de Gandules"

## CARVING STATION

Roasted Salmon  
Herb Vinaigrette  
Brioche & Dry Fruits Stuffed Pork Loin

## OMELET & EGGS STATION

Farm Eggs, Fresh Veggies, Meats & Cheeses

## GNOCCHI STATION

Choice of  
Organic Tomato Sauce, Alfredo Sauce,  
Basil-Parsley Pesto, "Longaniza", Shrimp,  
Parmesan Cheese

## DESSERT & PASTRIES

Freshly Baked Pastries  
Carrot Cake, Chocolate Cake, Lime Strawberry  
Bar, Lemon Tart, Apple Tart, Cinnamon  
Profiteroles

## BARISTA COFFEE BAR

hosted by Alto Grande

**Sunday, April 21, 2019**

**10:00am - 4:00pm**

**\$69 per person**

**\$30 children 12 yrs. and under**

**\$25 Bottomless Mimosas, per person**

+ applicable taxes and gratuities.

Menu items are subject to change without previous notice.