

OCEANFRONT MOTHER'S DAY BRUNCH



RAW BAR

Shrimp Cocktail
East Coast Oyster, Spicy Cucumber Mignonette
Octopus-Conch Salad
Local Snapper Coconut Ceviche

CHARCUTERIE & CHEESE

Cured Salmon
Assorted Cured Ham
Assorted Cheese Selection
Olives, Cornichon, Mustards
Local Fruit Jam
Artisanal Breads

SALADS

Local Watermelon and Goat Cheese
Local Fruit Salad
Local Arugula, Parmesan, "Arañita" Salad
Local Bok Choy, Creamy Sesame Dressing,
Asian Pear, Candied Cashews

HOT STATION

"Calabaza-Apio" Soup
Melao' Glazed Pork Loin, Raisin "Escabeche"
Truffled Mac N' Cheese, Gouda Cheese

LIVE STATION

Create your Omelet & Fried Eggs
Peppers, Onions, Ham, Chorizo, Tomato, Mushroom, Cheeses
Gnocchi
Organic Tomato-Basil, Roasted Mushroom Cream, 6 Cheese Cream Sauce

CARVING STATION

Roasted Turkey, Gravy
Slow Roasted Salmon, Cilantro Chimichurri

DESSERT & PASTRIES STATION

Fresh Baked Pastries
Homemade Breads
Petit Gâteaux
Assorted Tarts
Entremets
Panna Cotta & Verrine
Cookies & Mignardise

SUNDAY, MAY 9, 2021

10:30am, 12:30pm & 2:30pm

Patio del Fauno, Condado Vanderbilt Hotel

\$89 PER ADULT
\$39 PER CHILD UNDER AGE 12
+ applicable taxes & gratuities

Special parking rate \$10



Menu items are subject to change without previous notice.
Limited spaces available.