

1919

MOTHER'S DAY BRUNCH

RAW BAR

*Jumbo Shrimp Cocktail
Marinated Mussels
East Coast Oysters
Octopus / Conch salad*

SOUP

*Chilled Tomato Gazpacho
Crema de Viandas*

CHARCUTERIE AND CHEESE

*Smoked Salmon, Gravlox, Traditional Garnishes
Selection of Salamis, Cured Hams and Coppa
Vaca Negra Cheese and International Cheese
Condiments and Tropical Fruit Jams*

ARTISAN BREAD & DESSERT

*Assorted Breads, Focaccia & Grissini Station
Home Made Morning Pastries
Mini Croissants, Danishes, Muffins, "Quesitos",
Guava Turnovers
Assortment of Bagels, White Bread,
Pumpernickel, Whole Wheat
Butter, Local Jams and Cream Cheese
Carrot Cake Verrine
Raspberry Panna Cotta / Mini Macaroon
Cocoa Nibs Namelaka / Assorted Bonbons
Petit Gâteau/ Assorted Mini Tarts /
Whipped Cream / Seasonal Berries
Chef's Selection of Mini French Pastries*

SALAD STATION

*Local Mixed Greens WITH CHOICE OF:
Bacon, Blue Cheese, Queso del País, Cucumber*

*Farro, Chickpeas and Wild Rice Salad, Walnut,
Dried Cranberries, Egg Mimosa,
Asparagus with Sauterne Vinaigrette*

Organic Tomatoes, Mango, Basil, Mozzarella Salad

White beans, Rock Shrimp, Salad, Lemon Vinaigrette

Tropical Fruit Salad

Granola and Yogurt Parfait

Vanderbilt "Cubanito"

Croissant, Pork Belly, Ibérico, Comte, Mustard, Pernil

MAIN COURSE A LA CARTE CHOICE OF ONE

*Lobster, Saffron, Acquerello Risotto, Chives,
Mascarpone, Gold Leaves*

*Chicken Schnitzel, Ibérico, Sage, Fried Egg, Roasted
Vegetable and Organic Grain Salad, Parmesan
Brioche Rum French Toast, Local Honey, Caramelized
Finger Bananas*

*Grilled Creekstone Beef, Potato-Morcilla-Caramelized
Onions Hash, Spicy Hollandaise, Chimichurri
Lettuce-Ricotta Ravioli, Spring Peas, Pine Nuts,
Goat Cheese, Pea Tendrils*

*Pork-Organic Brown Rice Mamposteao, Pickled
Fresnos, Kimchi, Scallions, Chickpeas, Fried Egg*

*Braised Local Lamb Shank, Organic Soft Polenta,
Poached Egg, Preserved Lemon, Olives*

*Organic Quinoa, Grilled Asparagus, Fried Egg,
Local Arugula-Parmesan Salad*

Everything English Muffin, Braised Short Ribs,

Foie Gras, Shallot Marmalade, Spicy Arugula Pesto

\$80 PER PERSON | \$35 PER CHILD UNDER AGE 12

+ applicable taxes & gratuities | Beverages not included

MAY 14, 2017

11:30AM - 5:00PM

EXECUTIVE CHEF Juan José Cuevas | PASTRY CHEF Nasha Fondeur