

Mother's Day

Sunday, May 11, 2025

\$92 per person ~ \$39 per child 5 to 12 years old

For the Family ~ Brunch Buffet Menu

Fruit Bowls

fresh market wild berries, fresh fruits, passion fruit mojito dressing, mango ginger sauce, lemon barn honey, house lavender granola

International Charcuterie & Rustic Breads

confit olives, assorted marmalade, pepper drops, cornichons

Chilled White Sancocho

root vegetables, cilantro, pickled sofrito

From the Garden

arugula, watercress, Bermuda onions, heirloom tomatoes, hard boiled eggs, cucumbers, fresh avocado, pecorino, candied walnuts, patagonia anchovy vinaigrette, caramelized onions & buttermilk dressing

Ocotopus Salad a la "Piñones"

arepas

HOT LIVE STATION

Eggs Benedicts

smoked salmon, thick cut canadian bacon, porto bello mushrooms, "pique criollo" hollandaise, bernise, classic hollandaise

HOT STATION

Local Italian Sausage & Gnocchi Cream

spinach, tartufo, chicken

Sweet Potato & Fine Herbs Hash

bermuda onions, padron peppers

Orecchiette Amatriciana

pecorino, fresh basil

Chicken Piccata

eureka lemon, caperberry, Italian parsley, wine

Pan Seared Black Cod

roasted garlic & almond brown butter

Pumpkin Bread French Toast

coconut Barrilito rum sauce

DESSERTS

Crêpe Station

Sauces: salted caramel, Barrilito & chocolate, classic Suzzet

Toppings: chocolate chips, wild berries, chatilly, toasted coconut
chocolate cookie crumble, almonds, pecans, fresh mango
Alto Grande rum caramelized bananas

Pastry Chef Janeric Bayala Petit Fours

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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