

EASTER DAY BRUNCH

Sunday, April 20, 2025

\$85 per person / \$39 per child 5 to 12 years old

Brunch Buffet Menu

COLD STATION

Overnight Oats & Seasonal Fruits

fresh seasonal berries, dry papaya, dry mango, five spiced granola

International & Local Cheese & Charcuterie

toast points, rustic breads, mixed olives antipasto, peppers antipasto, onion marmalade, cornichons, nuts

Sliced Tropical Fruits

market honey, passion fruit mojito dressing, basil yogurt

Ceviche Station

shrimp ceviche-”Choclo & Rocoto”, snapper-”leche de tigre & chupli”, grouper-”ají amarillo cancha”, root vegetable chips

Walk in the Garden

baby gem lettuce, mixed greens, lollo rosso, red onions, persian cucumber, marcona almonds, patagonian white anchovies, local cheese, goat cheese, feta, jubilee tomatoes, pickled watermelon, palmito, kalamata, fresh herbs, buttermilk & avocado ranch, coconut & pink peppercorn vinaigrette, champagne & cured strawberries vinaigrette

HOT ITEMS

Sautéed Vegetable Scrambled Eggs

red onions, mixed peppers, mushrooms

Roasted Butternut Squash Cream

coconut, red curry, honey

Vegetable Stir Fried Rice

baby bok choy, ginger

Peruvian Potato Gratin

smoked chicken breast, tarragon, nutmeg

Grilled Pork Tenderloin

tamarind au jus, sage

Carrot Cake Pancake

cream cheese, five spiced, toasted “pepita”

CARVING STATION

Slow Roasted Wahoo

charred tomato and dill salsa

Herb Roasted Strip Loin

wild mushroom, red wine demi

DESSERTS

Blueberry Macaroons

Pistachio Chocolate Mousse

Apple Salted Caramel Cheesecake

Sticky Toffee Pudding

vegan “Barrilito” sauce

Assorted Doughnuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Applicable local sales tax will be added to your check.

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