

Galentine's

Sunday, February 15, 2026 ~ 12:00pm to 4:00pm

Buffet Style

\$65 per person

Seasonal Fruits

Greek Yogurt Parfait

acai | honey | matcha

House-Baked Pastries

butter | cream cheese | mixed berries jam | sobao bread |
lemon-blueberry loaf | chocolate muffin | croissant |
raspberry danish | chocolate croissant | quesitos |
guava pastelillo

International Cheeses & Cured Meats

toasted mixed nuts | eucalyptus honey | lemon bar honey |
dry & fresh market fruits | toast points

Heirloom Tomato Salad

burrata cheese | arugula | sherry vinaigrette

Made to Order Egg Station

applewood smoked bacon | Artisan chicken sausage

Roasted Tomato Bisque Soup

brioche croutons

Truffle Lobster Mac & Cheese

Casearecce | Gruyère | herbs

Grilled Picanha

charred shishito & roasted red pepper chimichurri

Quiche Lorraine

caramelized onions

Red Velvet Pancakes

traditional cream cheese icing

Red Velvet Macaroons

Sweet Corner

Chocolate Mousse

raspberry | cocoa nib

Strawberry Shortcake

traditional cream cheese icing

Keylime Tart

blueberries

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

CAÑA
BY JOSE ENRIQUE