

# Mother's Day Brunch

Sunday, May 12th  
11 a.m. - 4 p.m.

## **SWEET & SAVORY BREAKFAST**

### **HOMEMADE LATIN SWEET BREADS**

Banana bread, guava and cream cheese hojaldre, coconut-berry muffin and chocolate-chocolate chip muffin, traditional churros with cinnamon sugar, cinnamon rolls, blueberry muffins. Mango butters, guava marmalade and dulce de leche.

### **CUBAN SANDWICH & SCRAMBLED EGG CREPES**

Smoked Crème Fraîche

### **LEMON-RICOTTA PANCAKES**

Fresh Blueberries and Vermont Maple Syrup

### **PIÑA COLADA "FRENCH TOAST"**

Pineapple – Coconut Custard Soaked Brioche Bread, Pineapple and Toasted Fresh Coconut with Rum Salsa

### **BENEDICT CASSEROLE**

Yuca, Boniato and Grilled Chorizo Hash, Poached Eggs, Tomato Hollandaise

### **CHICKEN & QUINOA WAFFLES**

Savory Flash Fried Chicken, Quinoa Waffle, Mango Salsa and Dark Rum Molasses Syrup

### **Applewood Smoked Bacon and Island Turkey Sausage**

## **SEAFOOD & COLD SALADS**

**JUMBO SHRIMP**, Latino cocktail sauce.

**OYSTERS ON THE HALF SHELL**, Caviar and Cava.

**YELLOWFIN TUNA CEVICHE**, Pumpkin Seed Vinaigrette.

### **PACIFIC NORTHWEST MOJITO SALMON**

with traditional toppings bagel chips.

### **KALE & ROMAINE CAESAR SALAD**

Cuban Bread Croutons, Parmesan Reggiano, Piquillo Peppers and White Anchovies Cesar Dressing.

### **MELTED BRIE CHEESE & GRANNY SMITH APPLE EN CROUTE**

Lavender Honey Drizzle.

### **HOUSE SALAD**

Watercress, Cumin Roasted Baby Carrots, French and Icicle radishes, pickled cucumbers, Red wine vinaigrette.

**SEASONAL FRUIT SALAD**, Vanilla Bean–Orange Dressing.

### **TORTILLA ESPANOLA**

Manchego Cheese and Manzanilla Olives, Aji Amarillo Drizzle.

### **TORTA PASQUALINA**

Spinach, Eggs, Mascarpone and Cabrales Cheeses, Sherry Wine Syrup Drizzle.



# Mother's Day Brunch cont.

## MAIN DISHES

### PAELLA VEGETARIANA

Baby Spinach, Soyrito, Wild Mushrooms, Garbanzo Beans, Saffron Long Grain Rice Asparagus and Grilled Artichoke Hearts salad

### ISLAND CHICKEN FRICASSEE

Citrus Marinated Chicken Legs and Thighs, Yellow Potatoes, Manzanilla Olives, Capers and White Wine

## SIDES

### ROASTED GARLIC MASHED POTATOES

Buttery mashed potatoes with a hint of roasted garlic, chives

### STEAMED WHITE RICE & BLACK BEANS

Carolina long grain white rice & traditional Black Bean Soup

### GRILLED ASPARAGUS

Lemongrass Mojo

### SWEET PLANTAIN MADUROS

## CHEF-ATTENDED STATIONS

### OMELET STATION

Build your own from Cheddar and Manchego cheeses, tomatoes, spinach, mushrooms, red onions, green peppers, asparagus, ham, bacon, chorizo, shrimp. Also offering whole eggs and egg whites.

### PASTA STATION

Build your own delicious entree from a selection of freshly cooked Penne, Cheese Tortellini, Bow Tie and Fusilli pastas to be paired with Herbed Silky Enchilado, Island Cream, Cuban Pesto sauces and a variety of toppings such as; garlic, peppers, onions, tomatoes, spinach, mushrooms, broccoli, chicken, shrimp, sausage and the like. Pan de ajo tostado and olive oil.

### CARVING STATION

Tenderloin of Beef Chimichurri Marinated, Culantro Bearnaise Leg of Lamb Cuban-Adobo Rubbed, Mint Sauce Loin of Pork Cuban Spiced and Rubbed Pork Loin, Charred Herb Salsa

### Artisan Bread Station with Mango Butter and Garlic-Herb Butter

## DESSERTS

### PUDIN DE PAN

Warm Cuban bread pudding. Warm caramel, chocolate-orange sauce, salsa inglesa and whipped cream.

### TOCINO DEL CIELO

A traditional Cuban dessert of vanilla custard. Candied mango and papaya salad.

### COCONUT MACAROONS

Fresh coconut cookies with a guava marmalade center.

### MAMI TOTTY'S ARROZ CON LECHE

A classic Cuban rice pudding recipe handed down from Chef Pernot's mother-in-law. Whipped cream and candied macadamia crunch

### TRES LECHE

Vanilla sponge cake soaked in three milks. Mocha mousse.

### QUESO CREMA

Cheesecake mousse. Guava compote.

