

P R A D O

## MOTHER'S DAY BRUNCH

SUNDAY, MAY 12, 2024

\$139.00++ | SERVED FROM 10:00AM - 2:00PM

### COLD BREAKFAST OFFERINGS

CHILLED VANILLA AND FRUIT YOGURTS LOCAL HONEY GRANOLA, COCONUT BLOOMED CHIA SEEDS

SLICED SEASONAL FRUITS AND BERRIES, LAVENDER BASIL WATERMELON AGUA FRESCA

CHEF'S BAKERY BASKET FRUIT-FILLED DANISHES, FLAKY CROISSANTS, MUFFINS, BREAKFAST BREADS, SWEET BUTTER, FRUIT PRESERVES

### RAW BAR

SHRIMP COCKTAIL AJI AMARILLO COCKTAIL SAUCE

ASSORTED SUSHI AND NIGIRI PICKLED GINGER, WASABI

CRAB CLAWS LEMON WEDGE, MEYER'S LEMON SAFFRON AIOLI

HOT POT SAFFRON LEMON AND CHERRY CHORIZO MUSSELS

### SMOOTHIES AND JUICE BAR

GREEN JUICE, ORANGE PINEAPPLE JUICE, CARROT GINGER JUICE

INGREDIENTS TO ADD MELONS, PINEAPPLE, SPINACH, KALE, BANANA, BERRIES, OAT MILK, ALMOND MILK, AGAVE, HONEY

### CHEESE AND CHARCUTERIE

IMPORTED AND DOMESTIC SELECTION OF CHEESES (COW, SHEEP, AND GOAT MILK CHEESES) CHERRY PRESERVE, APRICOT MOSTARDA,

LAVASH HERB CRACKERS, GRILLED COUNTRY BREAD, MARCONA ALMONDS, SPICED PISTACHIO

CURED MEATS SELECTION SALUMI, PICANTE COPPA, SERRANO JAMON, SOPRESATTA, MORTADELLA, PICKLED MUSTARD SEEDS, HOUSE GIARDINIERA, GRILLED SOUR DOUGH

### SALAD

CAESAR SALAD BUTTERMILK CROUTON, ROMANO PECORINO, POMEGRANATE SEEDS, ROASTED GARLIC DRESSING

SPRING MIXED GREEN SALAD PICKLED ONION, EASTER EGG RADISH, GOAT CHEVRE, APRICOTS, FIGS, CITRUS VINAIGRETTE

### BYO OMELET STATION

HAM, ONION, PEPPERS, MUSHROOM, SPINACH, TOMATO, ASPARAGUS, BACON, CHEDDAR, SWISS CHEESE, CRAB WITH YOUR CHOICE OF FARM WHOLE FRESH EGG, OR EGG WHITE COOKED ANY STYLE

CHERMOULA SPICED POTATO

BACON, PORK SAUSAGE, CHICKEN APPLE SAUSAGE

### TAPAS STATION

PAN TOSTADA DE TOMATE PESTO, CABRA GOAT CHEESE, MARINATED TOMATOES, MUSHROOMS

GRILLED PEACH PINCHOS JAMON, HALLOUMI, SHERRY, BASIL, BLACKBERRY REDUCTION

PULPO SMOKED PAPRIKA MARINATED OCTOPUS, CARAMELIZED ONION, POTATOES, FRISÉE SALAD

### ENTRÉE SELECTION

CORVINA TANGERINE LENTILS, ASPARAGUS, TURNIPS, BASIL PEA BROTH, SWEETIES

VERDURA BULGUR WHEAT, EGGPLANT, WOOD GRILLED MUSHROOMS, FAVA BEANS, ARTICHOKE, BLISTERED TOMATO, KALE, CORN BROTH

MARY'S ORGANIC CHICKEN MARBLE POTATO, GREEN BEANS, SPICY ROMESCO SAUCE, CHICKEN JUS

PAELLA VALENCIA BAY SCALLOP, MUSSELS, CLAMS, CHORIZO, SOFRITO

HARISSA ROSEMARY PORK TENDERLOIN CHARRED BROCCOLINI, SUMMER SUCCOTASH, CITRUS JUS

PRIME NY STRIP LOIN CARVED CARAMELIZED CIPOLLINI, BEEF JUS

### WAFFLE

CHURRO WAFFLE CRÈME CHANTILLY, ANCHO CHILE CHOCOLATE SAUCE, AGAVE, SERRANO INFUSED MAPLE SYRUP, TOASTED ALMONDS, COCONUT, BLUEBERRIES, LIME SERRANO MINT MUDDLED STRAWBERRIES

### DESSERT

PASSION FRUIT GUAVA TORTE (NUT FREE)

PEANUT BUTTER AND PRETZEL MACARONS

MIMOSA CHEESECAKE (NUT FREE)

CHOCOLATE COVERED STRAWBERRY GARDEN (NUT, GLUTEN FREE AND VEGAN)

BERRIES AND PAVLOVA KISSES (NUT AND GLUTEN FREE)

RASPBERRY AND CHOCOLATE MOUSSE (NUT AND GLUTEN FREE)

LEMON HIBISCUS CRÈME CARAMEL (NUT AND GLUTEN FREE)

RED VELVET AND SALTED CHOCOLATE CREAM CHEESE FROSTING (NUT FREE)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.