

P R A D O

EASTER BRUNCH

SUNDAY, APRIL 9, 2023

\$125 PER PERSON, PLUS TAX AND GRATUITY

COLD BREAKFAST OFFERINGS

CHILLED VANILLA & FRUIT YOGURT PARFAIT LOCAL HONEY GRANOLA & COCONUT CHIA SEED
SLICED SEASONAL FRUITS AND BERRIES WATERMELON FRESCA

CHEF'S BAKERY BASKET FRUIT-FILLED, PAIN AU CHOCOLAT & CROISSANTS, MUFFINS, AND BREAKFAST
BREADS, SWEET CROSSED BUNS, WHIPPED CITRUS BUTTER AND FRUIT PRESERVES

RAW BAR:

SHRIMP COCKTAIL SPRING PEA HORSE RADISH MOUSSE, POMEGRANATE SEEDS, MICRO BULLS BLOOD GARNISH

SALMOREJO BAY SCALLOP, CRISPY JAMON

ASSORTED SUSHI AND SASHIMI PICKLED GINGER, AND WASABI

CHEESE AND CHARCUTERIE

IMPORTED AND DOMESTIC SELECTION OF CHEESES (COW, SHEEP, VALDEON BLUE AND GOAT MILK
CHEESES), CHERRY PRESERVE, APRICOT MOSTARDA, LAVASH HERB CRACKERS AND GRILLED COUNTRY BREAD,
MARCONA ALMONDS AND SPICED PISTACHIO.

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

SALAD

BABY GEM LETTUCE BUTTERMILK CROUTON, ROMANO PECORINO, SPICED CRISPY GARBANZO BEANS, LEMON
ROASTED GARLIC ANCHOVY DRESSING

LOCAL ARTISAN MIXED GREEN SALAD PICKLED ONION, EASTER EGG RADISH, BLACK PEPPERCORN FETA,
COMPRESSED MELON, CARROT CHAMPAGNE VINAIGRETTE

BYO OMELET STATION

HAM, ONION, PEPPERS, MUSHROOM, SPINACH, TOMATO, ASPARAGUS, BACON, CHEDDAR, SWISS CHEESE, CRABMEAT,
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

PULPO A LA GALLEGA MARBLE POTATO, CRISPY CHORIZO

WOODFIRE LAMB CHOP CHARRED RAPINI PUREE, HONEY HARISSA SAUCE, QUICK PICKED EASTER RADISH

PAN CON TOMATE SHAVED JAMON SERRANO

ENTRÉE SELECTION

BRANZINO QUINOA, ASPARAGUS, TURNIPS, BABY KALE, BASIL PEA BROTH

HANGAR STEAK SPRING ONION PESTO, MUSHROOM, SNAP PEAS, BLOOD ORANGE DEMI

ORGANIC CHICKEN WOOD GRILLED MUSHROOM, GREEN BEANS, PIQUILLO PEPPER PUREE, CHICKEN JUS

PAELLA VERDURA SOYRIZO, CHARRED BROCCOLINI, MUSHROOMS, ASPARAGUS, OLIVES, BRUSSEL SPROUTS,
PIQUILLO PEPPER.

PORK TENDERLOIN SUMMER SUCCOTASH, FAVA BEAN, CARAMELIZED ONION DATE PORK JUS

PRIME NEW YORK HORSE RADISH CREAM, TARRAGON MUSTARD SAUCE, BEEF JUS

PARKER ROLLS

BELGIAN WAFFLE

WHIPPED CREAM, ABUELITA CHOCOLATE SAUCE, HONEY, AGAVE, OR CITRUS INFUSED MAPLE SYRUP, TOASTED
ALMONDS AND COCONUT, BLUEBERRIES, VANILLA MACERATED STRAWBERRIES.

DESSERTS

CARROT CAKE (NUT FREE), HOT CROSS BUN BREAD PUDDING, LEMON OBSESSION CHEESECAKE (NUT FREE),
CHOCOLATE ENROBED STRAWBERRIES (NUT AND GLUTEN FREE), BANANA CREAM PIE SHOOTER (NUT FREE),
STRAWBERRY RHUBARB SHOOTER (NUT AND GLUTEN FREE), PEEP MACARONS (GLUTEN FREE),
EASTER FRUIT CUPS (GLUTEN AND NUT FREE), CADBURY EGG TRIFLE (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.