

P R A D O

MOTHER'S DAY BRUNCH

SUNDAY, MAY 14, 2023

\$125 PER PERSON, PLUS TAX AND GRATUITY
INCLUDES COMPLIMENTARY GLASS OF CAVA ROYAL FOR MOM & DAD,
AND WARM CIDER FOR THE CHILDREN

COLD BREAKFAST OFFERINGS

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

SLICED SEASONAL FRUITS AND BERRIES ROSE WATERMELON FRESCA

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

RAW BAR

SHRIMP COCKTAIL SWEET BASIL PEA FOAM, FRESNO COCKTAIL SAUCE

BAY SCALLOP & WHITEFISH CUCUMBER CILANTRO TEQUILA AGUACHILE

ASSORTED SUSHI AND SASHIMI PICKLED GINGER, AND WASABI

CHEESE AND CHARCUTERIE

IMPORTED AND DOMESTIC SELECTION OF CHEESES (COW, SHEEP, 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

CAESAR SALAD BUTTERMILK CROUTON, ROMANO PECORINO, ANCHOVY DRESSING

SPRING MIXED GREEN SALAD PICKLED ONION, EASTER EGG RADISH, GOAT CHEVRE, APRICOTS,
POMEGRANATE SEED, CITRUS 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 RED CHERMOULA, WHITE BEANS, CRISPY CHORIZO, FINGER LIME

WOODFIRE CHICKEN BROCHETA ARUGULA PEPITA PISTOU, RED CHIMICHURRI

HEIRLOOM TOMATO WATERMELON BRUSCHETTA SHAVED JAMON SERRANO

ENTRÉE SELECTION

SEA BREAM TANGERINE QUINOA, 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

PRIME FLAT IRON STEAK CARAMELIZED CIPOLINI, BEEF JUS

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

WAFFLE OR TORRIJAS

WHIPPED CREAM, ANCHO CHILE CHOCOLATE SAUCE, AGAVE, CITRUS INFUSED MAPLE SYRUP, TOASTED ALMONDS
AND COCONUT, BLUEBERRIES, LIME SERRANO MINT MUDDLED STRAWBERRIES, CRÈME CHANTILLY.

DESSERTS

PASSION FRUIT GUAVA BAVARIAN (NUT AND GLUTEN FREE), PEANUT BUTTER AND CHOCOLATE MACARONS,
PINK LEMONADE CHEESECAKE (NUT FREE), SALTED PRETZEL TORTE (NUT FREE), CHOCOLATE ENROBED
STRAWBERRIES (NUT AND GLUTEN FREE), BERRIES AND PAVLOVA KISSES (NUT AND GLUTEN FREE),
RASPBERRY VANILLA BEAN PANNA COTTA (NUT AND GLUTEN FREE), CHOCOLATE AND BUTTERSCOTCH CRÈME
CAMEL (NUT AND GLUTEN FREE), HIBISCUS FRUIT SALAD 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.