

MOTHER'S DAY BRUNCH

SUNDAY, MAY 13 IN LAS CANARIAS

PLEASE CALL CONCIERGE FOR RESERVATIONS, 210-518-1063

BREAKFAST CLASSICS & SPECIALTIES

- FARM FRESH EGGS& OMELETS MADE-TO-ORDER
- BACON/BLUEBERRY SAUSAGE/COUNTRY SAUSAGE/SKILLET POTATOES
- BELGIAN STYLE WAFFLES/BERRIES/VANILLA WHIPPED CREAM/PECANS/ASSORTED BUTTERS
- FRESH BAKED FRUIT & CHEESE DANISH/CROISSANTS/MUFFINS/WHIPPED BUTTER/LOCAL PRESERVES
- POACHED EGGS BENEDICT WITH PULLED PORK/JALAPENO LIME HOLLANDAISE
- CHILAQUILES/FRESH SCRAMBLED EGGS/CHILES/CHEDDAR CHEESE/QUESO FRESCO/LOCAL TORTILLAS

CHILLED SELECTIONS

- CHILLED TEXAS GULF SHRIMP/GULF OYSTERS/CAVIAR/CEVICHE/APPLEWOOD SMOKED SALMON
- ACCOUTREMENTS:
Rye/Capers/Cream Cheese/Horseradish Cocktail Sauce/
Southwest Remoulade/Green Apple Mignonette
- EUROPEAN STYLE CURED & SLICED MEATS:
Coppa/Prosciutto/Salami/Sauccison/Mortadella
- LOCAL & IMPORTED ARTISAN CHEESES:
Cow/Sheep/Goat/Bleu
- RIO GRANDE VALLEY FRUITS:
Honeydew/Watermelon/Cantaloupe/Pineapple/Grapes/
Berries

-SUN-DRIED FRUITS:

Apricots/Mango/Pineapple/Cranberry/Apple/Blueberries/Papaya

-COMPOSED SALADS:

Catalonian Spicy Egg Noodle Salad/Spinach Salad/Crisp Red Apple/Apricot Vinaigrette

SEASONAL FEATURES

- DUCK CONFIT/TRUFFLE PECORINO RISOTTO/ WILD MUSHROOM
- MAINE LOBSTER & HOUSE-MADE CHORIZO MAC & CHEESE
- PAN SEARED SALMON/ SWEET PEA PUREE/ROASTED BABY TURNIPS
- HERB ROASTED CHICKEN/SOUR CREAM MASHED POTATOES/ ROASTED CHICKEN/GRILLED ASPARAGUS/CLASSIC HOLLANDAISE

SLOW COOKED & CHEF CARVED

- PRIME RIB OF BEEF
- SMOKED TURKEY BREAST
- HORSE RADISH CREAM/AU JUS/GARLIC AIOLI

FROM OUR PASTRY SHOP

- ASSORTED PIES/MINIATURE DESSERTS/MADE-TO-ORDER BANANAS FOSTER/CHOCOLATE STRAWBERRIES

\$84 ADULTS, \$42 CHILDREN 6 – 12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER
SEATING AVAILABLE EVERY HALF AN HOUR
FROM 10:00AM TO 3:30PM.