



Easter Brunch Prefix Menu

Sunday, April 4, 2021

10 AM to 2 PM

AMUSE BOUCHE

Sevillano Liquid Olive
manchego cheese crostini | reverence oil

FIRST COURSE

Spring Seasonal Fruit Salad
agave cottage cheese | coconut almond granola | Kumquat compote
or

House Cured Beet Salmon Salad
dill whipped cheese | asparagus | radishes | cured egg yolk | champagne vinaigrette
or

Beef Carpaccio Toast
rib eye | onion | saffron aioli | queso cotija | salsa verde | quail fried egg

MAIN COURSE

Baja Crab Quiche Lorraine
bacon | swiss cheese | caramelized onion
or

Duck Carnitas Huevos Rotos
patatas bravas | pickled onion | broken fried egg
or

La Valencia Egg Tosta
Serrano ham | black romesco sauce | manchego cheese | arugula | fried egg

DESSERT

Licor 43 Butterscotch Bread Pudding
wood fire roasted apple | vanilla bean gelato
or

Apple Cinnamon Churros
caramel sea salt | hibiscus morita glaze

\$85 PER PERSON

excluding 7.75% sales tax and 18% service charge