MOTHER'S DAY BRUNCH BUFFET

BUENOS DIAS! You're here!

LET'S EAT!

ANTIPASTO AND CHEESE SELECTIONS

MARINATED OLIVES. TOMATOES SPANISH CONSERVAS SPANISH CHARCUTERIE INCLUDING SERRANO HAM. CHORIZO. FUET BEEF CARPACCIO. ARUGULA ASSORTED MUSTARDS PICKLED VEGETABLES SMOKED SALMON RED ONION CAPERS AND TOMATOES

SALAD SELECTIONS

ASHLAND FARM MIXED GREENS WITH CILANTRO RANCH OR CILANTRO DRESSING ENSALADILLA RUSA- SPANISH POTATO SALAD MEXICAN STYLE CAESAR SALAD BARLEY PIQUILLO PEPPER SALAD

CEVICHE SEAFOOD BAR

SHRIMP COCKTAIL

AHI TUNA TIRADITO

SEASONAL FISH COCONUT CEVICHE

CRAB CLAWS

SCHOKED OYSTERS

GF: Gluten-Free V: Vegan VEG: Vegetarian NTS: Contains Nuts Checks can be split a maximum of 5 ways.

10:30AM TO 3:30 PM \$69 ADULTS \$29 KIDS

BOTTOMLESS MIMOSAS!

BREAKFAST SELECTIONS

FRESH SLICED SEASONAL FRUITS

BREAKFAST PASTRIES

LEMON RICOTTA BLUEBERRY PANCAKES

OMELETTE STATION

BACON, SAUSAGES

BREAKFAST POTATOES

CARVING STATIONS | CHEF TO CARVE

SMOKED PRIME RIB HOURSERADISH CREAM,SHERRY VINEGAR SAUCE MASHED POATATOES

> WHOLE ROASTED SPANISH TURBOT IN AGUA DE LOURDES

HOT ITEMS | PLATOS CALIENTES

PAELLA VALENCIANA RIPE PLANTAINS IN "ALMIBAR" MANCHEGO MAC AND CHEESE WOOD ROASTED STRIPPED BASS, LENTILS RAGOUT COCHINITA PIBIL TACOS, HABANERO SAUCE GRILLED ASPARAGUS WITH GARLIC MUSHROOMS RIOJA BRAISED SHORT RIBS ADOBO CHICKEN, CHILE SAUCE

SUGAR THERAPY | DESSERTS

MOTHER'S DAY THEMED DESSERT DISPLAY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS AND/OR ALLERGIES.