

# Mother's Day

Sunday, May 11, 2025

\$89 per person ~ \$39 per child 5 to 12 years old

For the Family ~ Brunch Buffet Menu

## Fruit Bowls

fresh market wild berries, fresh fruits, passion fruit mojito dressing, mango ginger sauce, lemon barn honey, house lavender granola

## International Charcuterie & Rustic Breads

confit olives, assorted marmalade, pepper drops, cornichons

## Chilled White Sancocho

root vegetables, cilantro, pickled sofrito

## From the Garden

arugula, watercress, Bermuda onions, heirloom tomatoes, hard boiled eggs, cucumbers, fresh avocado, pecorino, candied walnuts, patagonia anchovy vinaigrette, caramelized onions & buttermilk dressing

## Ocotopus Salad a la "Piñones"

arepas

## HOT LIVE STATION

### Eggs Benedicts

smoked salmon, thick cut canadian bacon, porto bello mushrooms, "pique criollo" hollandaise, bernise, classic hollandaise

## HOT STATION

### Local Italian Sausage & Gnocchi Cream

spinach, tartufo, chicken

### Sweet Potato & Fine Herbs Hash

bermuda onions, padron peppers

### Orecchiette Amatriciana

pecorino, fresh basil

### Chicken Piccata

eureka lemon, caperberry, Italian parsley, wine

### Pan Seared Black Cod

roasted garlic & almond brown butter

### Pumpkin Bread French Toast

coconut Barrilito rum sauce

## DESSERTS

### Crêpe Station

**Sauces:** salted caramel, Barrilito & chocolate, classic Suzzet

**Toppings:** chocolate chips, wild berries, chatilly, toasted coconut chocolate cookie crumble, almonds, pecans, fresh mango Alto Grande rum caramelized bananas

### Pastry Chef Janeric Bayala Petit Fours

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# CAÑA