

# MOTHERS DAY BRUNCH

MAY 12, 2019



ROASTED PINEAPPLE \$8  
MASCARPONE CREAM, TOASTED COCONUT

ARGENTINIAN SWEET EMPANADAS \$6  
GUAVA, CREAM CHEESE

PB & J STUFFED FRENCH TOAST \$16  
HOMEMADE JELLY, PEANUT DRIZZLE

PERUVIAN CEVICHE \$18  
SHRIMP, FISH, AJI AMARILLO SAUCE

"CAPRESE SALAD" \$16  
CONFIT CHERRY TOMATOES, HOMEMADE RICOTTA, ARUGULA

FLATBREAD \$14  
GORGONZOLA, ROASTED PEARS, CARAMELIZED ONION

SOUTHWEST MAC & CHEESE \$12  
JALAPENO, BACON, ROASTED CORN

QUICHE \$ 15  
VEGGIE MEDLEY, GOAT CHEESE

BENEDICT \$15  
ENGLISH MUFFIN, SPECK, RED WINE HOLLANDAISE

CUBAN PULLED PORK SLIDERS \$ 15  
SWISS CHEESE, MUSTARD, HAM, PICKLES

CHICKEN & BEIGNETS \$17  
CRISPY CHICKEN, SMOKED HONEY

MUSSELS \$20  
GRILLED BREAD, MARINARA SAUCE



MENU BY

*Chef Hilda Ysusi*