

Join us for Easter Brunch Sunday, March 31st, 2024

Adult Guests \$99+ Tax & Gratuity Kids 4-12, \$25

Hours of Operation: 9am-2:45pm



For the Table

#### **BEIGNETS**

Classic Beignets | Powdered Sugar

To Start

## **SPRING CARROT SOUP**

Fried Goat Cheese | Shaved Coconut

### **HERMOSA SALAD**

Organic Greens | Apple | Squash | Pecan | Dried Strawberry | Chèvre | Lemon Vinaigrette

## **BLUE CORN WAFFLE**

Duck Confit | Hatch Chile Gravy

#### **MEXICAN SHRIMP COCKTAIL**

Cucumber | Avocado | Pico | Tortilla

#### **SMOKED SALMON**

Herb Cream Cheese | Hard Egg | Caper | Fried Tomato

## **AVOCADO TOAST**

Radish & Tomato Salad | Cured Egg | Lemon Oil

To Follow

## **CRAB CAKE BENEDICT**

Spinach | Hollandaise | LON's Potato

# **GREEN CHILE PORK TOSTADA**

Over Easy Egg | Anasazi Bean | Pico | Goatija

# **MUSHROOM & ASPARAGUS QUICHE**

Feta | Watercress & Radish Salad

# **BRAISED LAMB SHANK**

Mushroom Ragout | Polenta | Brie Fondue

### **BEEF TENDERLOIN**

Garlic & Herb Whipped Potato | Asparagus | Cabernet Sauce

#### PAN ROASTED HALIBUT & CRAB CAKE

English Pea | Baby Carrot | Mint Gremolata

To Finish

**CARROT CAKE** 

Pecan & Cream Cheese Ice Cream

## FLOURLESS CHOCOLATE TORTE

Peanut Butter Mousse | Baileys Chantilly Cream