

Mother's Day Brunch

Prix-Fixe Menu

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Your selection for each category

Tapas

Benedictine - Your choice of salmon or beef, with sevillana potato, poached egg, and hollandaise sauce.

Patatas con Alioli - Robust garlic potato salad.

Champinones Rellenos - Mushroom caps, filled with spinach and Manchego cheese, served with tomato basil sauce

Entrées

Fletan a la Plancha - Baked Alaskan wild caught halibut served with sauteed peapods, Mediterranean couscous and a lemon butter sauce

Solomillo a la Plancha- Grilled beef tenderloin medallion served with Sevillana potatoes, and asparagus

Desserts

Tres Leches - Vanilla sponge cake soaked with three milks, served with mixed berries and a cinnamon crème anglaise

Tarta de Valencia - Blood orange cheesecake served with a blood orange caramel sauce

\$49 per person plus tax and gratuity.

Mother's Day Dinner

Prix-Fixe Menu

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Your selection for each category

Cold Tapas

Paleta Ibérica - Cured Ibérico pork shoulder with Manchego cheese, tomatoes, and toast points.

Patatas con Alioli - Robust garlic potato salad.

Gambas Marinadas - Marinated shrimp served with a trio of sauces.

Queso con Pacanas - Goat cheese rolled in crushed toasted pecans, drizzled with honey, served atop a red wine-poached pear, and mixed greens tossed with balsamic vinaigrette.

Hot Tapas

Buñuelos de Queso - Lightly breaded croquettes of Manchego cheese and Pedro Ximenez reduction

Queso de Cabra - Oven-baked goat cheese in tomato basil sauce, served with garlic bread

Dátiles con Tocino - Roasted dates wrapped in bacon served with red bell pepper sauce

Champiñones Rellenos - Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

Entrées

Fletan a la Plancha - Baked Alaskan wild caught halibut served with sauteed peapods, Mediterranean couscous and a lemon butter sauce

Pato Confitado - Duck leg confit served with wild mushrooms, cinnamon apples, Sevillana potatoes and an orange red wine sauce

Costilla Riojana - Braised boneless short rib served with red bell peppers, sautéed spinach, and mashed potato infused with white truffle oil

Filete de Buey - Grilled beef tenderloin medallion served with Sevillana potatoes, broccolini and a black truffle butter sauce

Desserts

Pastel de Tres Sabores - Tri-layered cake of white chocolate mousse, dark chocolate mousse, and caramel mousse served with mixed berry compote

Tres Leches - Vanilla sponge cake soaked with three milks, served with mixed berries and a cinnamon crème anglaise

Tarta de Valencia - Blood orange cheesecake served with a blood orange caramel sauce

Tarta de Nueces - Caramel pecan tart served with homemade coconut whipped cream

\$89 per person plus tax and gratuity.