

# Mother's Day

SUNDAY, MAY 10TH

CHOOSE ONE FROM EACH CATEGORY

## COLD TAPAS

### **Bravas con Chorizo**

Crispy potatoes with Manchego cheese, Spanish chorizo, and a fried egg, finished with a bold red pepper sauce and garlic alioli

### **Salmón Ahumado**

Flatbread topped with smoked salmon, salmon caviar, dill cream sauce, capers, and red onions, served with mixed greens

### **Jamón Serrano**

Traditional Spanish cured Serrano ham served with Manchego cheese, ripe tomatoes, and toasted bread points

### **Cabrales**

Mixed greens with Cabrales blue cheese, honey-glazed walnuts, endive, and cucumber, finished with a sherry vinaigrette

## ENTRÉES

### **Pechuga de Pollo**

Sautéed chicken breast served over angel hair pasta with broccoli and pea pods, finished with a delicate lemon cream sauce

### **Branzino a la Plancha**

Grilled Mediterranean sea bass served with tri-color quinoa, sautéed baby kale, and a garlic lemon butter sauce

### **Solomillos a la Plancha**

Grilled beef tenderloin medallions served with creamy mashed potatoes, broccolini, and finished with a rich red wine reduction

### **Chuleta de Cerdo**

Grilled French-cut pork chop served with sweet potato purée, sautéed spinach, and a silky sherry cream sauce

## DESSERT

### **Pan Perdido**

Spanish-style bread pudding with blueberries, served warm with vanilla ice cream

### **Tres Leches**

Vanilla sponge cake soaked in three milks, served with mixed berries and cinnamon crème anglaise

### **Tarta de Pistache**

Pistachio cheesecake served with caramelized bananas and a silky caramel crème anglaise

### **Churros con Chocolate**

House-made churros served with bittersweet chocolate sauce and vanilla ice cream

**\$49 PER ADULT PLUS TAX AND GRATUITY**