



EASTER BRUNCH

April 20th 10:30am-3:30pm

Noshing Table

A selection of import & domestic cheeses, charcuteries, house made jams & mustards, fruit, crudités, & seasonal alads



Fresh shucked oysters, poached canaveral chrimp, snow crab claws, ceviche, tuna tataki

Served With:

Guava cocktail, curried mustard, mignonette, crackers, drawn butter

Carving Stations

Florida Black Grouper

Key lime mojo marinated whole grouper, carved to order Served with:

cha ca chimi, plantain chutney, & coconut rice gallo pinto

Roasted Leg of Lamb

Mint yogurt rub, tangerine jam & apricot

Served with:

Hot honey roasted baby carrots

Orange Ricotta Pancake Station

With selection of toppings:

Lemon curd, fresh whipped cream, raspberry coulis, berries

Includes:

Scrambled eggs, applewood smoked bacon, breakfast sausage

Small Plates

Smoked Salmon Toast Eggs benedict, avocado & dill creme, passionfruit hollandaise, pickle onions

Biscuits & Gravy Homemade buttermilk biscuits, wild boar linguisa gravy, chives

Patatas Bravas Mash Boniato & yukon, grilled scallops, cilantro & mango salsa

Swordfish Belly Skewers Pineapple rum glaze, jalapeno chimi, gochujang & lime aioli, pickled pineapple

Picanha Bearnaise Plancha seared steak, mango béarnaise, whipped malanga, arugula salad

Dessert Bar

A selection of cakes, pastries, & sweets including:

Mango tres leches cake, carrot cup cake, Key lime tart, danishes, croissants & More. **Sottomless Mimosas +**\$32 (2 Hour Limit)

Pricing
ADULTS \$110
KIDS \$55

This restaurant only accepts credit cards, debit cards and, where applicable, other contactless forms of payment.