

Mother's Day

Brunch Menu - \$85



FIRST

Wagyu Flautas

Ground wagyu beef, onions, potato, garlic, Oaxacan cheese, flour tortilla, tomatillo avocado salsa

Cured Salmon Potato Tostaditas

Yukon Gold potato, onion, cream cheese, dill, smoked trout roe

Tuna Tartare Pequeñitos

Ahi tuna, yuzu dashi soy, guacasabi, crispy wonton shell

Rock Shrimp Pequeñitos

Tempura rock shrimp, chipotle aioli, green onion, mini flour tortillas, crispy wonton shell

SECOND

Steak & Eggs a La Hideaway

6 oz. grilled filet mignon, crepa de huevo filled with applewood smoked bacon and queso chihuahua, salsa ranchera

+Butter poached 8 oz. lobster tail..... \$45

+Garlic roasted shrimp..... \$25

Ribeye & Chilaquiles +\$20

USDA Prime grilled 10 oz. ribeye, heirloom corn chips, chile cascabel cream sauce, smoked cotija cheese, pickled onions

Guava Cream French Toast

Corn flake crusted brioche in an egg custard, guava compote whipped cream cheese, candied Nueske bacon

Honey Baked Ham & Eggs Benedict

Sous vide Chino Farm eggs, applewood smoked Nueske ham, hollandaise, English muffin

Short Rib Loco Moco

Slow cooked beef short rib, buttered white rice, poached Chino Farm egg, soy chile de arbol butter sauce

Pescado Zarandeado

Grilled branzino, salsa verde, salsa roja, charred lemon, served with cilantro buttered white rice

Frittata de Langosta

Chino Farm eggs, Maine lobster, spinach, Yukon Gold potatoes, fennel, cream, parmesan, pickled onions, salsa de chile dulce, herb salad

Seafood Cobb Salad

Seared ahi tuna, applewood smoked bacon, lobster, prawns salad, Chino Farm egg, grilled Maui onion, romaine, sungold cherry tomato, avocado, roasted jalapeño green goddess ranch

Chilaquiles de Hongos y Trufa Negra

Crispy Masienda corn tortillas, Perigord black truffles, roasted wild mushrooms, chile cascabel cream sauce, smoked cotija

THIRD

Dessert Platter

Hideaway flan, strawberries & cream, double chocolate chip churro cookie, pastel de queso

Optional Sides

Papas Fritas with Chipotle Aioli.....\$10

Truffle Fries with Garlic Aioli..... \$22

Roasted Plantains..... \$9

Chiles Treados..... \$9

Esquites..... \$15

Cilantro Buttered White Rice..... \$10

Frijoles de la Olla.....\$10

Applewood Smoked Nueske Bacon..... \$15

Honey Glazed Turkey

Breakfast Sausage..... \$15



.Available: 10am - 4pm

The Hideaway