



—THE—
DINING ROOM

Easter Brunch

SUNDAY, APRIL 12, 2020 • 11:00AM – 2:30PM

BRUNCH CLASSICS

SEASONAL FRUIT AND BERRIES
FRESHLY BAKED CROISSANT, CHOCOLATE CROISSANT,
BRIOCHE, STICKY BUNS, COFFEE CAKES
INDIVIDUAL YOGURT PARFAIT mixed berries, house granola
COCONUT CHIA SEED PARFAIT
SANTA BARBARA SMOKED SALMON condiments, bagels
BELGIAN WAFFLES Belmond El Encanto maple syrup
ASSORTED QUICHES

OMELET STATION

OMELETS made to order
EGGS BENEDICT miso hollandaise
SCRAMBLED EGGS crème fraîche, chives
SMOKED BACON, APPLE CHICKEN SAUSAGE, PORK SAUSAGE
BREAKFAST POTATOES sweet peppers and onions
CRUDITÉ CUP romesco sauce

FROM THE GARDEN

GRAIN SALAD wild rice, faro, lentils, celery, roasted tomatoes, arugula,
champagne vinaigrette
GEM HEART SALAD tomato relish, garden herbs, shaved Parmesan
KALE AND QUINOA SALAD pecans, raisins, goat cheese, tomatoes, lemon dressing
BURRATA & SPRING PEAS mint, lemon, chives, shallots, California extra virgin olive oil
ORGANIC BABY ICEBERG tomato relish, fresh garden herbs, feta cheese,
cucumbers, house ranch dressing

CHARCUTERIE AND CHEESE

DOMESTIC AND IMPORTED CHARCUTERIE AND CHEESES
house mustard, jam and country bread

CARVING STATION

ROASTED PRIME RIB OF BEEF bourbon coriander sauce
KOREAN CHILI-GLAZED KING SALMON
BONELESS LEG OF LAMB natural jus

ROASTED PEE WEE POTATOES thyme
HEIRLOOM CAULIFLOWER capers and parsley
ROASTED BABY CARROTS

FROM THE SEA

AHI TUNA TARTAR
BAY SCALLOP CEVICHE
POACHED JUMBO SHRIMP
SNOW CRAB CLAWS
LOBSTER TAIL
CALIFORNIA ROLLS
house cocktail sauce, horseradish, mignonette, Goleta citrus

DESSERTS

SELECTION OF PASTRY CHEF'S SIGNATURE DESSERTS
strawberry-cream cheese cup cakes
green tea pudding parfait
key lime pies
chocolate cake
donut holes
pistachio-lemon cake
assorted macarons
easter egg chocolate mousse

BOTTOMLESS MIMOSAS AND BELLINIS

\$135 PER PERSON • \$45 FOR CHILDREN 12 AND YOUNGER

EXECUTIVE CHEF JOHAN DENIZOT