

THE SUNDAY BRUNCH

Every Sunday at Alhambra

\$59 per person. Children under 12 dine free

Brunch Beverages 20

Bloody Mary Bar

Vodka, Gin or Tequila; Traditional Garniture

Build your own Mimosa

Selected Seasonal Fruit Juices

From The Kitchen

* Lobster Benedict (supp. \$5.) | poached eggs, Hollandaise, rustic bread

Chicken & Waffles | fried chicken breast, Cointreau scented maple syrup

Banana Pancakes | warm Vermont maple syrup, cultured butter

Duck Confit | purée mousseline, black olive sauce, orange zest

Lamb Shank | 72 hour cooked, rustic eggplant moussaka

Rockfish “en Papillote” | fennel scented

Fresh Provençale Vegetables | mint, black olives, extra virgin olive oil

French Toast | warm apple compote, seasonal berries

ALHAMBRA

Executive Chef Sebastien Giannini

** Signature Dishes*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% gratuity will be added to parties of six or more.

