

Easter Brunch at Alhambra

Sunday, April 21st, 2019 | \$89 excluding beverage, tax & gratuity

Cold Appetizers & Raw Bar

Fresh Oysters, Shrimp & Seafood Salad

Smoked Salmon with Accompaniments

Artisanal Cheese & Charcuterie

Fresh Local Baked Breads

Assortment of Seasonal Salads

Hot Appetizers & Carving Station

Corned Beef Hash, Potato Mousseline, Oven Roasted Tomato

Lobster Thermidor, Spinach, Aged Parmesan

Assortment of Quiches

Italian Wedding Soup, Chicken, Meatball, Escarole

Virginia Ham, Honey-Date Glaze

Leg of Lamb, Confit Potato, Lemon & Mint

Signature Entrées

Bouillabaisse | shrimp, scallop, octopus, halibut, lobster, rouille (\$5 supp.)

Signature Lobster Benedict | poached eggs, hollandaise, rustic bread (\$5 supp.)

Chicken & Waffles | bordelaise, Cointreau maple syrup, cultured butter

Banana Pancakes | warm Vermont maple syrup, cultured butter

Duck Confit Hash | sweet potato, poached eggs, choron sauce

Provencale Vegetables | mint, olive, Spanish olive oil

Croque Madame | country ham, gruyere, grain mustard, fried egg

ALHAMBRA

Executive Chef Benjamin Christopher

20% Service Charge for Parties of 6+

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness