

Mother's Day Brunch at Alhambra

Sunday, May 12th, 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, Confit Potato, Oven Roasted Tomato

King Crab, Truffle Mousseline, Uni Sauce

Assortment of Quiches

Lobster Bisque

Baked Italian Ham, Honey-Date Glaze

Carved Beef Tenderloin, Roasted Mushrooms, Bordelaise

Signature Entrées

Bouillabaisse | shrimp, scallop, octopus, halibut, 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, dijon mustard, fried egg

Braised Lamb Shank | graffiti eggplant, pine nut gremolata

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