

# Father's Day Brunch at Alhambra

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Sunday, June 16th, 2019 | \$89 excluding beverage, tax & gratuity

unlimited mimosas & bloody mary's | \$20 supp.

## *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, Tri-Color Potatoes, Oven Roasted Tomato

King Crab, Truffle Mousseline

Tortilla Espanola, Bravas Sauce

Seasonal Soup

Carved Beef Tomahawk, Caramelized Onion, Roasted Mushroom, Bordelaise

## *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

Pecan Pie Pancakes | warm bourbon barrel maple syrup

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

Provençale Vegetables | mint, olive, Spanish olive oil

Steak & Eggs | seared hangar steak, two eggs, crispy onions

## 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