

# Stonefruit Brunch at Alhambra

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All September Long | \$69 excluding tax

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

## *Raw Bar & Cold Appetizers*

Fresh Oysters, Shrimp & Seafood Salad

Smoked Salmon with Accompaniments

Black Plum & Scallop Ceviche

Artisanal Cheese & Charcuterie

Fresh Local Baked Breads

Assortment of Seasonal Salads

## *Hot Appetizers*

Smoked Nectarine Tartine, Blue Cheese, Candied Pecan

Corned Beef Hash, Tri-Color Potatoes, Roasted Tomato

King Crab, Truffle Mousseline

Tortilla Espanola, Bravas Sauce

## *Signature Entrées*

Grilled Peach & Burrata Salad | iberico jamon, crisp baguette

Roasted Peach Pancakes | cherry chutney

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

Chicken & Waffles | fried chicken thigh, Cointreau maple syrup

Short Rib Hash | triple potato hash, poached eggs, choron sauce

Nicoise Salad | tuna, quail egg, haricot vert, poached potato, caper vinaigrette

Braised Lamb Shank | eggplant moussaka, herb salad

Provençale Vegetables | mint, olive, extra virgin olive oil

French Toast | warm apple compote, whipped pastry cream



## 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