

Citrus Brunch at Alhambra

All January Long | \$69 excluding tax

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

Raw Bar & Cold Appetizers

Fresh Oysters, Shrimp & Seafood Salad

Smoked Salmon with Accompaniments

Scallop Ceviche

Red Kale & Grapefruit Salad, Pistachio & Goat Cheese

Artisanal Cheese & Charcuterie

Fresh Local Baked Breads

Assortment of Seasonal Salads



Hot Appetizers

Corned Beef Hash, Tri-Color Potatoes, Roasted Tomato

King Crab, Truffle Mousseline

Tortilla Espanola, Bravas Sauce

Signature Entrées

Ora King Salmon | celery purée, fennel, blood orange slaw

Chicken & Onion Tagine | fresh lemon, green olives

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

Chicken & Waffles | fried chicken thigh, Cointreau maple syrup

Crispy Duck Confit | butternut squash hash, brussel sprouts, poached egg

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

Braised Lamb Shank | toasted farro, chanterelle mushroom, 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