

Mother's Day 

SUNDAY BRUNCH

\$120 for two

Shared Starters

Artisan cold cuts
Assortment of fine cheeses
Smoked salmon and mackerel platter
Shrimp cocktail

Breakfast Special

Prosciutto Eggs Benedict
Spicy hollandaise
Cured baked prosciutto
Crispy potatoes

Chef's Choice

Mexican French Toast
Spiced french toast
Tropical mango chutney

A-La-Minute

Treat yourself at any moment during your brunch to a selection of freshly made pasta from our live cooking station

Welcome Treat

Homemade champagne foam
Savory amuse bouche bites

To Celebrate

One bottle of Veuve Ambal
cremant and unlimited orange
juice for celebratory mimosas

Main Courses

select two per person

Escovitch Red Snapper
Sauteed vegetables, coconut rice, sweet
plantains, pineapple coleslaw

Grilled Tenderloin
Creamy mashed potatoes, steamed
vegetables, peppercorn sauce

Honey Garlic Pork Chop
Roasted cauliflower, spiced apple
chutney, honey-garlic glaze

Desserts

Tropical fruit topped off with amaretto
zabaione espuma

Tasting Platter
Assorted miniatures of our favorite
traditional pastries, local sweets, and
caribbean delicacies

Petit Four

May 12th, 2024

