



LAS RAMBLAS



Hotel Contessa Mother's Day Brunch

May 14, 2017

11am – 2pm

Reservations Required

Cold

Baby Spinach Salad, Blue Cheese, Candied Pecans, Poached Pears, Champagne Vinaigrette

Tropical Sliced Fruit, Lemon, Thyme Infused Yogurt

Cold Smoked Salmon Display, Traditional Condiments

Poached Shrimp Cocktail and Gulf oysters, Horseradish Sauce, Remoulade, Lemon

Caesar Salad, Roasted Garlic Caesar, Smoked Paprika Croutons

Baby Lettuce w/ Spring Vegetables, Assorted Dressings

Cheese Board w/ Imported & Domestic Cheese, Dried Fruits, Baguette

Hot and Savory

Beef Short Ribs, Root Beer Braised, Horseradish

Grilled Gulf Mahi Mahi, Pineapple, Cilantro Butter

Roasted Fingerling Potatoes

Roasted Salmon-Black Beans, Chimichurri

Grilled Asparagus, Hollandaise

Roasted Chicken, Spanish Olives, Sofrito

Saffron Basmati Rice, English Peas, Root Vegetables

French Green Beans, Toasted Almonds, Lemon Butter

Carved to Order Pork Loin-House Made Pear Butter-Pork Jus

Garlic Whipped Potatoes

Garlic Rubbed Carved to Order Prime Rib, Au Jus

Breakfast

Omelet Station with Assorted Condiments

Oven Roasted Breakfast Potatoes

Scrambled eggs and chives

Biscuits and Gravy

Apple smoked bacon and pork sausage links

Nutella Stuffed French toast

Blueberry Pancakes

Sweets

Red Velvet Cake

New York Cheese Cake with Gingered blueberries

Snickers Bread Pudding

Strawberries and Cream

Carrot Cake

Key Lime Pie

Chocolate Torte

House Baked Cookies and Brownies

Banana Cream Shots

**Adults \$55/ Children 6 to 13 \$20/ Children 5 & Under FREE
(plus tax and tip)**