



THE HACIENDA

— A Classic 1927 Florida Hotel —

First Course

Spinach & Artichoke Tartine

Sourdough Point with Creamy Spinach and Artichoke
Sundried Tomatoes, Organic Micro Parsley

Second Course

Choice of

Cucumber Avocado Gazpacho

Chilled Cucumber and Avocado Soup
Fresh Garden Peas, Sunflower Seeds, Coconut Crème
Organic Micro Cilantro and Mint

or

Orange Fennel Salad

Mixed Greens, Grilled Caracara Orange and Fennel
Pistachios, Feta Cheese
Citrus Vinaigrette

Third Course

Choice of

Lemon Pepper Shrimp

Tagliatelle Pasta with Grilled Lemon Pepper Shrimp
Saffron Foam, Citrus Gremolata
Meredith Family Farms Edible Flowers

Croque Madame

Sourdough Toast, Shaved Black Forest Ham, & Sunny Up Hen Egg
Gruyere Mornay, Organic Micro Chervil
Served with Home Fries

French Toast

Thick-Cut Sourdough French Toast
Dried Fruit and Pistachio Muesli, Coconut Dulce De Leche, Maple Syrup
Served with Mixed Berries

Fried Chicken Hash

Crispy Fried Chicken Thigh, Sunny Up Hen Egg
Onion, Bell Pepper and Red Potato Hash
Chili Crisp Aioli, Honey Drizzle

Goat Cheese and Smoked Salmon Quiche

Asparagus and Shaved Brussels Sprouts
Silky Egg Filling, Herbed Goat Cheese, Smoke-Cured Shaved Salmon
Served with a Petite Salad

Dessert

Choice of

Lavender and Lemon Crepes Cake

Crepes Layered with Lavender and Lemon Sweet Creams with Encrusted with Pistachios

or

Lemon Poppyseed Cake

Moist Lemon Poppyseed Cake, Strawberry Compote with Lemon Confit Whip



Gluten Free



Vegan

The Hacienda Mother's Day Brunch Menu 2024

\$49.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health