



THE HACIENDA

— A Classic 1927 Florida Hotel —

First Course

Strawberry Goat Cheese Tartine

Sourdough Point with Cream Goat Cheese, Sliced Strawberry
Balsamic Glaze and Edible Flower Garnish

Second Course

Choice of

Feta Cream & Roasted Garlic Veloute

Roasted Garlic Veloute finished with a Whipped Feta Cream
Herb Oil and Micro Greens

or

Citrus & Avocado Salad

Valencia Orange, Spring Mixed Greens, Sliced Avocado
Red Onion, Toasted Almonds, Mint
Served with Citrus Vinaigrette

Third Course

Choice of

Seared Cobia

Pan-Seared Cobia with Lemon Butter Sauce
Pomodoro Rice, Asparagus and Grilled Lemon

Croque Madame

Marbled Sourdough Bread, Shaved Black Forest Ham
Fried Egg, Gruyere Mornay
Served with a side of Fresh Seasonal Fruit

Chicken Florentine

Pan-Seared Chicken Breast, Garlic White Wine Cream Sauce
Spinach, Bucatini
Garnished with Organic Micro Greens

Berry & Cream Cheese Stuffed French Toast

High-Crown White Toast, Sweetened Cream Cheese Filling, Fresh Berries
Flavored Syrup
Choice of Bacon or Sausage

Savory Croissant Bread Pudding

Croissant Bread Pudding with Spinach, Gruyere Cheese and Sun-Dried Tomatoes
Choice of Bacon or Sausage

Vegan Mushroom Risotto

Creamy, Wild Mushroom Risotto
with Seared Mushroom “Scallops”
Micro Herbs

Dessert

Choice of

Rosewater Panna Cotta

Rosewater Italian Custard with White Chocolate and Pistachio Crumble

or

Salted Caramel & Espresso Mousse Cake

Alternating Layers of Rich Salted Caramel Mousse and Bold Espresso Mousse
Garnished with Sea Salt and Chocolate



Gluten Free



Vegan

The Hacienda Mother's Day Brunch Menu 2025

\$45.00 Plus Tax and 20% Service Charge

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