

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

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

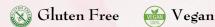
Savory Croissant Bread Pudding Croissant Bread Pudding with Spinach, Gruyere Cheese and Sun-Dried Tomatoes Choice of Bacon or Sausage

> 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

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





The Hacienda Mother's Day Brunch Menu 2025

\$45.00 Plus Tax and 20% Service Charge