



THE HACIENDA

— A Classic 1927 Florida Hotel —

First Course

Easter Deviled Hen Eggs

Crackle-colored Egg White
Cream Egg Yolk, Chives and Smoked Paprika

Second Course

Choice of

Creamed Leek & Artichoke Soup

Rich and Creamy Leek with Artichokes Soup
Sour Cream and Chives

or

Garden Salad

Mixed Micro-Herbs, Arugula and Baby Spinach
Petite Carrots, Radish, Heirloom Tomato and English Cucumbers
Sweet Carrot Vinaigrette

Third Course

Choice of

Lamb Benedict

Mediterranean-Seasoned Ground Lamb Patties
Butter Toasted English Muffin, Poached Hen Eggs
Saffron Hollandaise Sauce and Steamed Asparagus
Served with Fresh Seasonal Fruit

Steak and Spinach Salad

Teres Major, Grilled Medium-Rare and Sliced
Spinach, Gorgonzola, Blistered Blueberries
Crispy-Fried Onions
Balsamic Vinaigrette

Crab & Tagliatelle

Fresh Tagliatelle Pasta and King Crab
White Wine Butter Sauce, Broccolini
Black Tobiko and Grilled Lemon

Broccoli and Cheddar Quiche

Silky Quiche with Broccoli and Cheddar Cheese
Flaky Pie Crust
Served with Fresh Seasonal Fruit

Dessert

Choice of

Carrot Cake

Decadent and Fluffy Carrot Cake
Sweet Creamed Frosting and Peanut Brittle

or

Macarons & Vanilla Bean Ice Cream

Macarons Assortment
Vanilla Bean Ice Cream and Saffron Honey

The Hacienda Easter 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