



# THE HACIENDA

— A Classic 1927 Florida Hotel —

## First Course

### *Baked Apple Pastry Rose*

Spiced Baked Apples, Golden Puff Pastry, Bacon Jam and Fresh Thyme

## Second Course

Choice of

### ◆ *Avgolemono*

Velvety Greek Lemon Chicken Soup with Tender Rice, Fresh Citrus and Whipped Egg

or

### ◆ *Nectarine & Arugula Salad*

Grilled Nectarines with Herbed Goat's Cheese and Candied Walnuts  
Served with Balsamic Vinaigrette

## Third Course

Choice of

### ◆ *Eggs Royale*

Poached Eggs Layered Over Smoked Salmon & Sauteed Spinach with Saffron Hollandaise  
Served with Home Fries

### ◆ *Garnet Salad*

Blackened Salmon over Fresh Little Gem Lettuce, Ripe Strawberries  
Crumbled Feta, Candied Pecans, Red Onion and Raspberry Vinaigrette

### ◆ *Açai Bowl*

Pureed Açai with Blueberry, Strawberry & Banana Whipped Cream  
Served with Fresh Fruit and Honey Drizzle

### ◆ *Smoked Brisket*

Tender, Sliced House-Smoked Beef Brisket  
Served alongside Grilled Zucchini and Smashed Heirloom Potatoes with Garlic Butter Sauce

### *Lavender Crêpe*

Golden Crêpes Filled with Blueberry Compote, Whipped Lavender Cream Cheese & Candied Pecans  
Served with Home Fries

## Dessert

Choice of

### *Coffee Cake*

House-Baked Butter Crumb Coffee Cake with Cinnamon Streusel Layers  
Served with Vanilla Ice Cream & Sliced Almonds

or

### ◆ *Bananas Foster*

Caramelized Bananas Flambéed in Brown Sugar, Butter and Cinnamon  
Served À La Mode with Warm Rum Sauce

# The Hacienda Mother's Day Brunch Menu 2026

◆ Gluten Free

\$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