



CASA DEL MAR[®]
HOTEL BY THE SEA

MOTHER'S DAY BRUNCH

Fresh Shucked Oysters

APPETIZERS

Choice of

LUBINA CRUDO

Pickled Chard | Beet Cure | Kabosu Vinaigrette

PETITE CROQUE MADAME

Organic Egg | Applewood Ham | Gruyere Cheese | Mornay Sauce

SPRING VEGETABLES & HERBS SALAD

Organic Egg | Charred Green Bean | Heirloom Tomatoes | Radish
Meyer Lemon Vinaigrette

IBERICO HAM, WEISER MELONS

Manchego Cheese | Smoked EVOO

SPRING GAZPACHO

Pickled Strawberries | Crispy Almonds

ENTRÉE

Choice of

LOBSTER & AVOCADO

Lemon Verbena Butter | Toasted Brioche

HARRY'S BERRIES RICOTTA STUFFED FRENCH TOAST

Blueberries | Apples | Marcona Almonds

GRILLED WILD SWORDFISH

Citrus Fennel Salad | Summer Squash | Ginger Sauce

RIB EYE MEDALLION

Asparagus | Summer Squash | Raspberry Bordeaux Demi-Glace

ROASTED ROMANESCO AND ARTICHOKE RISOTTO

Morel Mushrooms | Burgundy Truffle | Cauliflower | Mascarpone

DESSERT TABLE

Raspberry Short Cake Heart | Almond Orange Cake | Hazelnut Chocolate Tart | Fruit Tart

Tres Leches Tarte Tatin | Dulce De Leche Roll | Rhubarb, & Strawberry Cobbler | Passion

Fruit & Mango Mousse Chocolate Covered Strawberries | Vegan Chocolate Pudding

Crème Brulée | Vegan Banana Bread

\$125

@hotelcasadelmar



**Consuming raw or rare seafood, shellfish, meats, poultry, or eggs may increase your risk of food-borne illness
* Please note that not all ingredients are listed on our menu. Kindly advise your server of allergies or dietary restrictions.
Our culinary team will make their best efforts to accommodate, however please be aware that some contact with common allergens,
such as dairy, eggs, wheat, soy, tree nuts, peanuts, fish or shellfish cannot be avoided.*