



CASA DEL MAR
HOTEL BY THE SEA

EASTER BRUNCH

Rustic Bread Basket with Spiced Butter

APPETIZERS

Choice Of

BIG EYE TUNA CRUDO

Roasted Piquillo Tapenade | Blood Orange Dashi

GARLIC SHRIMP AVOCADO TOAST

Rustic Bread | Chive Blossom

SALMON GRAVALAX & POTATO HASH WAFFLES

Poached Egg | Lemon Cream Cheese | Heirloom Tomatoes | Avocado | Radish | Capers

IBERICO HAM, ASPARAGUS & FAVA BEAN TART

Herbed Ricotta | Picked Fresh Herbs

SPRING PEA & MINT SOUP

Tempura Shiso

MAIN

Choice Of

DUNGENESS CRAB OMELETTE

Sturgeon Caviar | Tarragon Hollandaise Sauce

SEARED LUBINA

Fregula | Ball Squash | Verbena Sauce

SLOW ROASTED LAMB

Lyon Artichokes | Turnip | Strawberry Mint Demi

STEAK & SUNNY UP

Cluster Cherry Tomato | Crispy Fingerling Potatoes | Salsa Verde

MAFALDINE PASTA

Morels | Burgundy Truffle | Caramelized Leeks | Parmigiano Cheese

DESSERT TABLE

Easter Sundae Bar

Easter Egg Chocolate Ripple Wreath | Classic Carrot-Coconut Cake

Butterscotch Chocolate Tart | Carrot Cupcake & Strawberry | Lemon Merengue Jar

Lemonade Cheesecake Parfaits | Chocolate Bundt Cake & Salted Caramel Popcorn

Ricotta Rhubarb Flan | Macerated Fruit | Vegan Key Lime Pie & Coconut Cream

\$125

@hotelcasadelmar



**Consuming raw or rare seafood, shellfish, meats, poultry, or eggs may increase your risk of food-borne illnesses.
* 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.*