

+ luminaria +
restaurant & patio

Champagne Easter Brunch

Passed basket of muffins, croissants and Danish with butter and jams

— First Course Selections —

Red Chile Caesar Salad

Ancho Croutons

Market Salad

Spinach, Strawberry, Piñon, Goat Cheese, Jalapeño Vinaigrette

Shrimp Cocktail Martini

Jumbo Shrimp, Tequila Spiked Cocktail Sauce

Truffled Wild Mushroom Bisque

Snipped Chives

— Main Course Selections —

Fried Chicken & Green Chile Waffles

Buttermilk Marinated Chicken Breast, Warm Vermont Maple Syrup

All American

Two Cage Free Eggs Cooked Any Style, Mesquite Smoked Bacon
Country Potatoes, Slow Roasted Tomatoes

Blue Corn Crusted Ruby Trout

Calabacitas, Red Chimichurri

California Omelet

Three Eggs, Heirloom Tomatoes, Mozzarella, Bacon, Avocado, Citrus Frisée

Lump Crab Eggs Benedict

Two Poached Eggs, Crab Cakes

Wilted Spinach, English Muffin, Lemon Hollandaise Petit

T-Bone Colorado Lamb Chop

Artichoke & Red Pepper Polenta, Sugar Peas, Rosemary Demi

Chile Relleno

Two Eggs, Red Chile, Black Beans

— Dessert Buffet —

Chef's Selection of Seasonal Desserts

Coffee, Teas, Juices, Mimosas

Executive Chef Anthony Smith, London, England

11:00 a.m. to 2:00 p.m. | \$45 per person, plus tax and gratuity

