

## CHAMPAGNE EASTER BRUNCH SUNDAY, APRIL 21, 11AM-2PM

Complimentary Sparkling Gruet | Bakery Basket | Butter | Jam

### FIRST COURSE SELECTION

#### Berry Crepe

St. Germain Infused Mixed Berries | Whipped Cream

#### Smoked Salmon Toast

Shaved Red Onion | Cured Egg Yolk | Crispy Capers | Dill Crème Fraîche

#### Luminaria's Tortilla Soup

Grilled Chicken | Avocado | Corn | Cilantro

#### Spinach Salad

Baby Spinach | Strawberries | Piñon | Goat Cheese | Chile Vinaigrette

### ENTRÉE SELECTION

#### Green and White Omelet\*

Egg Whites | Spinach | Asparagus | Kale | Green Chile | Avocado

#### Lobster Benedict\*

Two Poached Eggs | Butter Poached Lobster | Wilted Spinach | Crispy English Muffin | Red Chile Hollandaise

#### Eggs Your Way\*

2 Eggs Prepared Your Way | Choice of Breakfast Meat | Breakfast Potatoes

#### Grown Up French Toast\*

Corn Flake Crusted French Toast | Smoked Bourbon Maple Syrup | Griddled Country Ham

#### Grilled Scottish Salmon\*

Calabacitas | Baby Beets | Pea Shoots | Saffron Verjus Beurre Blanc

#### Spring Parisian Gnocchi

Baby Squash | English Peas | Heirloom Tomatoes | Brown Butter

#### Chile Relleno

Whole Green Chile | NM Cheddar Jack and Crab Stuffed | Masa Batter | Roasted Corn | Red Chile

### SWEET ENDING SELECTION

#### Green Tea Pineapple Entremet

Green Tea Sponge Cake | Pineapple Curd | Salted Caramel Mousse | Macerated Pineapple | Tart Cherry Syrup

#### Carrot Cake

Cream Cheese Frosting | Coriander Ice Cream | Carrot Caviar

#### Biscochitos

Anise Biscochito Cookie | Nata Ice Cream | Red Chile Caramel | Piñon Glass

#### Fresh Churned

Three Scoops of Our Chef Created Ice Cream or Sorbet

\$45 Per Person Plus Tax and Gratuity

CHEF JASON STEWART

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.