

+ luminaria +  
restaurant & patio

**EASTER BRUNCH**  
**SUNDAY, APRIL 12, 10AM-3PM**

**FIRST COURSE**

*choice of one*

**Spring Melon & Mixed Berries**

Blood Orange Yogurt | Mesilla Valley Pecan Granola

**Brown Butter Crepes**

Espresso Whipped Mascarpone | Mesilla Valley Pecan Granola | Blackberry Jam | Taos Honey

**Chilled Pink Shrimp & Lump Crab Cocktail**

Heirloom Tomato Horseradish | Preserved Lemon

**Coriander Seared Diver Scallop**

Hatch Green Chile Grits | Ancho Gastrique

**Luminaria Tortilla Soup**

Grilled Chicken | Avocado | Corn | Cilantro

**Assorted (local farm) Lettuces**

Tajin Cucumber | Crumbled Goat Cheese | Honey Chipotle Vinaigrette

**MAIN**

*choice of one*

**Egg White & Mixed Mushroom Frittata**

Aged Manchego | Brioche Toast

**Eggs Your Way**

2 Eggs Prepared Your Way | Smoked Bacon or Green Chile Pork Sausage  
Herb Roasted Potatoes | Seasoned Toast

**Blue Corn Piñon Pancakes**

Maple Cajeta | Crushed Almonds | Green Chile Pork Sausage

**Anise Duck Confit Chilaquiles**

Local Farm Eggs | Smoked Tomatillo | Queso Fresco

**Luminaria Benedict**

Masa Cake | Smoked Pork | Poached Egg | Roasted Corn Relish | Adobo Hollandaise

**American Wagyu Churrasco**

Black Bean & Rice Croquette | Charred Poblano Chimichurri | Roasted Tomato

**Cumin Sea Salt Grilled Atlantic Swordfish**

Mashed Sweet Potatoes | Honey Lime Beurre Blanc | Piña Chutney

**Duo of Spring Lamb**

Pan Roasted Loin | "Barbacoa" Oaxaca Empanada | Caramelized Shallot Fingerling Potatoes | Fig Demi Glace

**SWEET**

*choice of one*

**Cuban Coffee Crème Brulee**

Crisp Buñelo | Canela Whipped Cream

**Luminaria Tres Leches Cake**

**Macadamia Caramel Ice Cream**

Caramel Sour Orange | Black Sesame Brittle

**Spice Cake**

Carrot Mascarpone | Rum Cajeta

**\$50 PER GUEST**