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 Croquetta | 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 Brûlée**
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