



Sunday Brunch 05/05

Your Brunch experience will start off with complimentary champagne & caramel rolls

APPETIZER

Yogur Con Fruta

assorted berries, vanilla yogurt, and granola

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Festival Salad GF

pears, apples, oranges, dried cranberries, pecans & gorgonzola on mixed greens with champagne vinaigrette

Roasted Corn and Black Bean Salad

roasted corn, black beans, onion, jalapeno, cilantro, bell pepper, cotija cheese and an avocado vinaigrette

BREAKFAST

Eggs Benedict

English muffin, Canadian bacon, poached egg with hollandaise and breakfast potatoes

Tomato and Avocado Omelet GF

tomato, avocado and cheese served with breakfast potatoes and fruit

Chilaquiles

fresh fried tortilla chips topped with salsa verde, black bean, pico de gallo, crema, cotija cheese and a fried egg

Churro Pancakes

brown sugar and cinnamon pancakes topped with chocolate and caramel sauce served with real maple syrup

ENTREES

SERVED W/ VEGETABLE & STARCH (CHEF'S CHOICE)

Calgary Pork Tenderloin GF

topped with caramelized onions and served with horseradish mashed potatoes

Pablano Shrimp Skewers

with onions and peppers, roasted pablano sauce over Spanish rice

Salmon Risotto

over creamy risotto topped with a chipotle hollandaise sauce

Zoodle Vegetable Pasta GF

zucchini, squash, carrots, and onion zoodles with a garlic wine sauce

Roasted New York Strip

sliced and served with bordelaise sauce and horseradish mashed potatoes

Tortilla Crusted Chicken

served with roasted tomato cream sauce and Spanish rice

DESSERTS

each person will get one of each:

Tres Leches, Chocolate Toffee Torte, Sopapilla Cheesecake