



## **BRUNCH**

### **STARTER**

*Enjoy Our Buffet With Choice Of*

CHEF'S SELECTIONS OF SEAFOOD, SUSHI, SALADS,  
CHARCUTERIE, CHEESES, AND SEASONAL SPECIALTIES

### **MAIN COURSE**

*Choice of one*

**PEACHES STUFFED BUTTERMILK FRENCH TOAST**

Chantilly | Macerated Strawberries | Candied Pecans  
Caramelized Cherries

**TEXAS SLOW COOKED SHORT RIB BENEDICT**

Crispy Potatoes | Asparagus | Cherry Tomatoes | Texas BBQ Hollandaise

**SEASONAL VEGETABLE FLATBREAD**

Zucchini | Medley Mushroom | Positano Sauce | Red Onion | Arugula

**GNOCCHI AL LA CARBONARA**

Pancetta | Asparagus Parmesan | Quail Egg

**SMOKED SHRIMP & GRITS**

Gulf Shrimp | Chili Crunch | Baby Corn | Lemon Garlic Butter

**AKAUSHI GUAJILLO STEAK ASADO**

Crispy Potatoes | Caramelized Onion | Asparagus | Pico De Gallo  
Chimichurri

**CHICKEN CHILAQUILES**

Crema Fresca | Guajillo | Cotija | Black Beans  
Pico De Gallo | Micro Cilantro

### **DESSERT**

*Family Size*

**CHEF ORALIA'S BEE BOX**

Assorted French Pastries

**\$65 PER PERSON  
PLUS TAX AND GRATUITY**