

LA BRISA

HOLIDAY BRUNCH

\$50 per person

Choice of one item per guest per course

First Course

avocado toast

brioche bread, pickled red onions,
8 minute boiled eggs

crab cake

guacamole, pickled red onions,
dijon mustard aioli

lemon-ricotta pancakes

blueberry syrup, whipped
lemon-ricotta

kale caesar

house-made caesar dressing,
red cabbage, gremolata crumbs,
reggiano

Second Course

lobster club

maine lobster, smoked bacon,
avocado, iceberg lettuce,
roma tomatoes, mustard aioli,
house-made brioche

eggs benedict

12hr braised pork belly, english
muffin, yuzu hollandaise

steak n eggs

12 oz ny strip, two sunny side up
eggs, teriyaki sauce

Third Course

chocolate bomb

cookies n cream ice cream,
chocolate chip brownie,
chocolate ganache, caramel sauce

pears & cream

vanilla cream, basil meringue,
candied granola

Bring on the Bubbly




CHAMPAGNE

PERRIER-JOUËT

Add a 375ml bottle of
Perrier-Jouët Grand Brut
Champagne for \$35.



 vegetarian

A 20% gratuity will be applied to all checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.