

THE SUNDAY BRUNCH

Every Sunday at Alhambra

\$69 per person | Children under 6 dine free

Brunch Beverages 20

Bloody Mary Bar

Vodka, Gin or Tequila; Traditional Garniture

Build your own Mimosa

Selected Seasonal Fruit Juices

From The Kitchen

* Lobster Benedict (supp. \$5.) | poached eggs, hollandaise, rustic bread

Chicken & Waffles | fried chicken breast, Cointreau scented maple syrup

Pecan Pie Pancakes | toasted pecans, bourbon barrel maple syrup, whipped cream

Duck Confit | triple potato hash, poached egg, choron sauce

* Lamb Shank | 72 hour cooked, rustic eggplant moussaka

Niçoise Salad | seared tuna, quail egg, haricot verts, poached potato, caper vinaigrette

Fresh Provençale Vegetables | mint, black olives, extra virgin olive oil

French Toast | warm apple compote

Executive Chef Benjamin Christopher

ALHAMBRA

** Signature Dishes*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% gratuity will be added to parties of six or more.