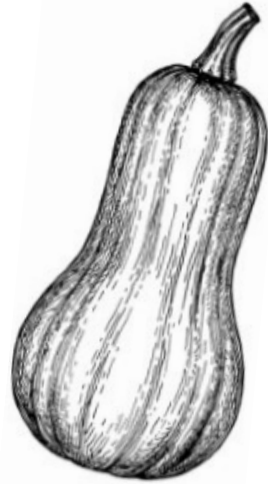


Harvest Brunch at Alhambra

All November Long | \$69 excluding tax
unlimited mimosas & bloody mary's | \$20 supp.

Raw Bar & Cold Appetizers

Fresh Oysters, Shrimp & Seafood Salad
Smoked Salmon with Accompaniments
Scallop Ceviche
Artisanal Cheese & Charcuterie
Fresh Local Baked Breads
Assortment of Seasonal Salads



Hot Appetizers

Butternut Squash Cassoulet, Duck Sausage, Tarbais Beans
Corned Beef Hash, Tri-Color Potatoes, Roasted Tomato
King Crab, Truffle Mousseline
Tortilla Espanola, Bravas Sauce

Signature Entrées

Caramel Pumpkin Pancakes | spiced pecans, bourbon barrel syrup
Signature Lobster Benedict | poached eggs, hollandaise, rustic bread (\$5 supp.)
Chicken & Waffles | fried chicken thigh, Cointreau maple syrup
Crispy Duck Confit | butternut squash hash, brussel sprouts, poached egg
Nicoise Salad | tuna, quail egg, haricot vert, poached potato, caper vinaigrette
Braised Lamb Shank | toasted farro, chanterelle mushroom, herb salad
Provençale Vegetables | mint, olive, extra virgin olive oil
French Toast | warm apple compote, whipped pastry cream



A L H A M B R A
Executive Chef Benjamin Christopher

20% Service Charge for Parties of 6+

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

The St. Regis Washington, D.C. | 923 16th and K Streets, N.W., Washington, DC 20006 | 202.638.2626