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

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AL HAMBRA
Executive Chef Benjamin Christopher

20% Service Charge for Parties of 6+

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