

HAPPY EASTER

SUNDAY, APRIL 21 IN LAS CANARIAS

PLEASE CALL FOR RESERVATIONS, 210-518-1063.

BREAKFAST CLASSICS & SPECIALTIES

- Farm Fresh Eggs & Omelets Made-to-Order
- Cinnamon Raisin French Toast/Maple Syrup
- Bacon/Blueberry Sausage/Country Sausage/Skillet Potatoes
- Fresh Baked Fruit & Cheese Danish/Croissants/Muffins/Whipped Butter/Local Preserves
- Poached Eggs Benedict with Canadian Bacon/Hollandaise
- Fresh Scrambled Eggs/Chorizo/Pepper Jack

CHILLED SELECTIONS

- Texas Gulf Chilled Shrimp/Gulf Oysters/Caviar/Applewood Smoked Salmon
- Accoutrements: Blinis/Capers/Cream Cheese/Horseradish Cocktail Sauce/Remoulade/Mignonette
- European-Style Cured and Sliced Meats: Coppa/Prosciutto/Saucisson/Mortadella
- Local and Imported Artisan Cheeses: Cow/Sheep/Goat & Bleu Cheeses
- Rio Grande Valley Fruits: Honeydew/Cantaloupe/Pineapple/Fresh Berries
- Sun-Dried Fruits: Apricots/Mango/Pineapple/Cherries
- Market Style Greens/Vegetables/Assorted House-Made Dressings

SEASONAL FEATURES

- Easter Deviled Eggs: Traditional/Smoked Salmon/Pimiento
- Wild rice Pilaf with Dried Fruits and Pine Nuts
- Seared Salmon with Grilled Asparagus
- Sour Cream Mash Potatoes
- Pancetta Mac & Cheese

SLOW COOKED & CHEF CARVED

- Slow Roasted Prime Rib of beef
- Herb-Rubbed Smoked Turkey Breast
- Horseradish Cream/Au Jus/Garlic Aioli

FROM OUR PASTRY SHOP

- Easter Marshmallow Peeps/Assorted Pies/Miniature Desserts
- Made-to-Order Bananas Foster

\$60++ ADULTS, \$25++ CHILDREN 6 – 12 (PLUS TAX) COMPLIMENTARY FOR CHILDREN 5 & UNDER
SEATING AVAILABLE EVERY HALF AN HOUR
FROM 10:00 A.M. TO 3:00 P.M.

ADDITIONAL EASTER BRUNCH FEATURES:

- Special appearance by the Easter Bunny
- Live Spanish music featuring Flamenco guitarist Chris Arispe
- A chance to win our "Sparkling Jelly Bean Contest"