

Valentine's **INSPIRED BRUNCH**

SUNDAY — February 12, 2023

11:00 a.m. - 3:00 p.m.

La Hacienda Restaurant

Reservations: 352-324-3910

*Serving Endless House Champagne,
Live Entertainment*

\$54* Per Guest

\$24* Children 5 - 12

4 and under are Free

*Service charge and tax are additional



Make Your Reservations now for a Special Dining Experience!

Reservations Recommended - La Hacienda 352-324-3910

Garde Manger

Ambrosia Salad, Grilled Marinated Mediterranean Vegetable Display (GF), 10 Year Old Balsamic, First Press Olive Oil, International and Domestic Cheese Display (GF), Tropical and Indigenous Fresh Fruit Display, Titanic Iceberg Wedge Salad (GF), Gorgonzola, Applewood Bacon, Egg, Purple Onion & Tomato, Caprese Salad (GF), Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic, Evoo and Fresh Cracked Pepper, Charcuterie Display, Pates, Terrines, Imported Meats, Cornichons, Cumberland Sauce, Lingonberry Preserves, Artisan Breads

Le Potage

Watermelon & Strawberry Gazpacho (GF), Cream of Asparagus

Fruits De La Mer

Smoked Salmon Gravlax (GF), a Variety of Lox and Gravlax, Traditional Accompaniments, Citrus & Juniper Cured Hot Smoked Salmon (GF), Ale Poached Peel & Eat Shrimp (GF), Florida Bay Seasonings, Deviled Crab, Gulf Oysters on the Half Shell, New Zealand Green Lip Mussels (GF)

Bountiful Break-Fast

Farm Fresh Shirred Eggs (GF), Applewood Bacon & Country Sausage (GF), Classic Eggs Sardou, Southern Style Stone Ground Cheese Grits (GF), Steel Cut Oatmeal, Black Flame Raisins (GF), Belgian Style Waffles, Vermont Maple, Chantilly and Macerated Berries, Hand Crafted Farm Fresh Egg Omelets (GF)

De La Boucherie

Southwestern Chipotle Rubbed Angus Sirloin, Sauce Raifort, Horseradish, Roasted Garlic & Rosemary Jus Lie, Salmon Wellington, Baked in a Delicate French Puff Pastry with Brie Cheese, Burgundy Poached Pears, Toasted Almond

Entrees & Accompaniments

Moroccan Chicken Tagine, Preserved Lemon, Cous Cous, Potato Crusted Cod, Peperonata, Artichokes, Fire Roasted Marinated Tomatoes, Purple & Green Onion, Jamaican Jerk Beeler's Pork Loin, Caribbean Rice & Beans, (Eggs) Shakshuka, Ricotta Stuffed Shells, House Made Marinara, Mascarpone Whipped Potatoes (GF), Fresh Snipped Green Beans with Bacon and Fried Onions, Tupelo Honey Glazed Carrots with Candied Orange (GF)

The Grand Epicurean Dessert Display

A Bountiful Offering of Cakes, Pies, Tortes, Chocolate Mousse, Crème Brûlée and Mini Pastries, Nawlin's Style White Chocolate Bread Pudding, Bourbon Sauce, Ice Cream Sundae Station, Freshly Baked Fruit Cobbler, Strawberry & White Chocolate Lover's Fountain, Organic Strawberries, Pretzels & Marshmallows

Sugar-free Available upon request

