

Easter Brunch
at Café Plazuela & Cristobal's
at Hotel Albuquerque
Sunday, April 4, 2010 10AM - 3PM

Market Stand Buffet

Fresh Fruit Salad, Honey Lime Dressing
Grilled Vegetable Display
Smoked Salmon Deviled Eggs
Spring Mixed Greens with Sundried Cranberries, Jicama, Cucumbers, Grape Tomatoes
Boston Butter Lettuce & Arugula Salad with Balsamic Onions, Candied Walnuts, Feta Cheese
Curried Moroccan Cous Cous with Apricots, Pinon, and Basil
Broccoli Salad
Cream of Artichoke & Leeks
Assorted Breakfast Bakeries and Fresh Rolls

Choose Your A la Carte Chef's Specialty Entrees

Rio Grande Eggs Benedict \$22

poached eggs, artichoke hearts, canadian bacon, chile- hollandaise, breakfast potatoes

Steak & Eggs \$24

new york strip steak, two eggs your style, green chile, breakfast potatoes

Mediterranean Frittata \$22

artichoke hearts, sundried tomatoes, roasted red peppers, coon ridge goat cheese, pesto drizzle

Rack of Lamb \$28

black currant and sundried tomato cous cous, balsamic veal reduction, choice of side

Salt, Pepper & Herb Rubbed Prime Rib of Beef Au Jus \$28

chef's fresh vegetable, your choice of side

7-ounce Bacon Wrapped Filet Mignon \$29

porcini mushroom compound butter, port wine reduction, your choice of side

Grilled Scallop & Jumbo Shrimp Brochette \$26

blood orange & fennel emulsion, choice of side

Pan-seared Halibut \$27

vanilla-champagne butter sauce, choice of side

Roasted Vegetable Barley Risotto with Marinated Portobello Mushrooms \$19

Sides

Cranberry Basmati Rice
Smoked Gouda & Chive Mashed Potatoes
Roasted Fingerling Potatoes with Truffle Oil
Roasted Vegetable Barley Risotto

The Grande Finale

Chocolate Pinon Torte, Red Velvet Cake,
Pistachio Mousse, Key Lime Pie,
Hazelnut Bread Pudding, or Tres Leches Cake