



B O L E R O
AT EUROPA VILLAGE

Easter Brunch

SUNDAY, MARCH 31ST | 10 AM – 3 PM

Adults \$79 | Members \$71.10, Children (Ages 5-11) \$39 | Members \$35.10

A TASTE OF ITALY

PANZANELLA CON GRANCHIO

Jumbo lump crab meat, brioche croutons, tomatoes, cucumbers, tomato fonduta

CAPRESE

Mozzarella di Bufala, vine ripened tomatoes, red onions, basil

INSALATA DELL'IMPERATORE

Caesar salad, anchovy, Parmigiano Reggiano, croutons

CIOPPINO

Lobster, clams, shrimp, scallops, tomato-saffron broth

PASTA DEL GIORNO

Fresh handmade pasta, creamy pistachio pesto sauce, sliced pepperoncini, Parmigiano Reggiano

A TASTE OF SPAIN

ENSALADA DEL MERCADO DE AGRICULTORES

Farmers market baby beets, ruby grapefruit, navel oranges, honey truffle goat cheese, pomegranate vinaigrette

PATATAS PANADERAS

Scallop potatoes, caramelized onion, garlic, pimento

ALBONDIGAS SPANISH STEW

Lamb & beef meatballs, potatoes, heirloom carrots, light tomato sauce

SALMON

Pan-seared wild Atlantic salmon, coconut creamy sofrito, apple, fennel, dill slaw

HUEVOS BENEDICTINOS

Eggs benedict, Spanish paprika hollandaise, poached eggs, braised pork, sautéed spinach, pan de cristal

A TASTE OF FRANCE

FRENCH ONION SOUP

Caramelized onions, Gruyère cheese, brioche crouton

BOEUF BOURGUIGNON

Classic French braised beef stew, red wine sauce, carrots, pearl onions

PURÉE DE POMMES DE TERRE

Potato purée, mascarpone, chives

COQ AU VIN

Chicken thighs, creamy white mushroom sauce

HARICOTS VERTS

Sautéed French green beans, garlic, olive oil

TOUR DE EUROPA CHARCUTERIE

Spanish, Italian, and French-inspired meat and cheese table, Marcona almonds, marinated olives, rustic assortment of bread & French baguette

MADRID ON ICE

CHILLED POACHED JUMBO SHRIMP

SEARED TUNA & SPANISH PAPRIKA AIOLI

GREEN LIP MUSSELS ON THE HALF SHELL

Tangy cocktail sauce, lemon wedges

CARVING STATION

HERB & ORANGE ZEST, SLOW-ROASTED PRIME RIB

Au jus, creamy horseradish

BOURBON & HONEY-GLAZED WHOLE HAM

Caramelized pineapple relish, Jack Daniel sauce

CHEF'S OMELETTE STATION

Whole eggs, egg whites, smoked applewood bacon, pork, sausage, Spanish chorizo, caramelized onions, spinach, wild mushrooms, mixed pepper, green chili, heirloom tomatoes, goat cheese, Spanish manchego cheese

BUILD-YOUR-OWN DEVILED EGG STATION

DEVILED EGGS

Bacon crumbles, Spanish paprika, diced Fresno chile, capers, chopped chives, pickled mustard seeds, spicy pickled relish, sea salt

BUILD-YOUR-OWN MAC & CHEESE

MAC & CHEESE

Wild mushrooms, crumbled bacon, scallions, truffle oil

ARTISANAL DELIGHTS

FRENCH TOAST

Caramelized bananas, candied walnuts, maple syrup

FRESHLY SLICED FRUIT & BERRIES

Watermelon, pineapple, honeydew, cantaloupe, berries

FRESH SELECTION OF BREAKFAST PASTRIES

Croissant, fruit danish, mini cinnamon roll

CHEF SELECTION OF ELEGANT MINI DESSERTS

Carrot cake, chocolate cake, cheesecake, & more!

