



**B O L E R O**  
AT EUROPA VILLAGE

# Mother's Day Brunch

SUNDAY, MAY 12<sup>TH</sup> | 10 AM – 3 PM

Adults \$89, Children ages 5-12: \$29, Children 4 & under are complimentary

## 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 AL FORNO ALLA SICILIANA**  
*Baked Italian pasta, ground turkey, creamy Béchamel, cheesy garlic bread*

## 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*

**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*

**SALMON WELLINGTON**  
*Cava & dill cream sauce*

**GRILLED VEGETABLES**  
*Baby carrots, eggplant, zucchini, yellow squash, piquillo pepper, grilled artichokes & sautéed mushrooms*

## 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*

## EMPANADAS

**SPICY BEEF EMPANADA**  
*Ground diced beef seasoned with a variety of chiles, carrots, celery, sautéed onions*

**VEGETABLE EMPANADA**  
*Celery, carrot, potatoes, sautéed onions*

**APPLE & BLUEBERRY CHEESECAKE EMPANADA**

## BUILD-YOUR-OWN CRÊPES & WAFFLES

*Strawberries, blueberries, caramelized bananas, house-made Nutella, candied lemons, orange peel, peanut butter, cheesecake batter, whipped cream & maple syrup*

## ARTISANAL DELIGHTS

**FRESHLY SLICED FRUIT & BERRIES**  
*Watermelon, pineapple, honeydew, cantaloupe, berries*

**CHEF SELECTION OF ELEGANT MINI DESSERTS**  
*Carrot cake, chocolate cake, cheesecake, & more!*

