

Christmas Eve Brunch



LON's

at the hermosa

Saturday, Dec 24th

Christmas Brunch Menu 7 am - 1:30 pm \$65++

Special Dinner Menu 4 - 8 pm, Adult \$95++

Kids menu 4-12, \$35 ++

Sunday Dec 25th

Breakfast 7 - 10 am, in-house guest only

Special Dinner Menu 12 - 7 pm, Adult \$95++

Kids menu 4-12, \$35 ++

To Start For the Table



Monkey Bread & House Made Eggnog

Optional spiked or non alcoholic



First Course Choice of one



Gruyère & Fine Herbs Quiche

Roasted tomato-arugula salad,
Crow's quark ranch

Smoked Salmon Rillettes

Toasted bagel chips,
crispy capers, chives,
whipped crème fraîche

Harvest Salad

Baby spinach & kale, broccolini,
asparagus, heirloom tomato, egg,
house bacon, white balsamic-
basil vinaigrette

House Bacon

Mesquite syrup,
smoked corn waffles

Avocado Toast

Country bread, heirloom tomato,
pickled onion, Marcona almonds,
meyer lemon oil

Hermosa Salad

Organic greens, apple, sun-dried
cranberries, toasted hazelnuts,
Crow's chèvre, pomegranate
vinaigrette



Second Course Choice of one



Biscuit & Gravy*

House sausage patty,
two eggs, LON's potatoes

Steak & Egg Burrito*

Tenderloin tips, scrambled eggs,
bacon, cheddar, pico de gallo,
LON's potatoes

Turkey Club

Bacon, avocado, tomato, lettuce,
chipotle aioli, whole-grain bread
choice of fries or salad

Bananas Fosters Pancakes

Maple cream curd, house granola,
banana compote

Baja Crab Benedict*

LGO english muffin, herbs,
meyer lemon hollandaise,
LON's potatoes

IceFjord Salmon*

Confit marble potatoes,
heirloom tomato, fennel & olives,
beurre rouge

To Finish Choice of one

Holiday Trifle

Toasted panettone,
persimmon compote,
milk chocolate mousse

Rum Cake

Spiced fruit chutney,
crème Chantilly

Pie

Smoked pumpkin,
maple walnuts, pomegranate
candied ginger ice cream



*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness