

Happy
Mother's
Day
MOM

Join us for Mother's
Day on Saturday May 7th
or Sunday May 8th
Adults \$90+ tax & gratuity
Kids menu 4-12, \$25
Hours of operation:
7-9 In-house breakfast
9-2:45 brunch
5:30-10 dinner

L O N 's

at the hermosa



For the Table

Monkey Bread

Malted caramel, toasted pecans,
whipped cream cheese frosting

Rosè Bubbles

Complimentary glass
of Campo Viejo rosè

To Start Choice of one

Poached Shrimp & Baja Stone Crab

Cucumber aguachile, citrus, confit
heirloom cherry tomato, cilantro,
pickled shallot

House Smoked Salmon Salad

Shaved iceberg, roasted corn,
diced tomato, sunflower seeds,
Crow's feta, meyer lemon dressing

Candied House Peppered Bacon

Fig compote, marcona almond,
arugula, mesquite vinaigrette

Roasted Beet Salad

Baby spinach, pistachio, strawberries,
Crow's chèvre, chocolate vinaigrette

Noble Country French Toast

Lemon whipped ricotta, chocolate
chips, berry compote

Lobster & Grits

Poached lobster tail, Boursin
cheese grits, trinity gravy

To Follow Choice of one

Baja Stone Crab Benedict*

LGO griddled muffin, poached
eggs, O'Lon's potatoes, lemon
hollandaise

Pecan Wood-Grilled Beef Tenderloin*

Duck fat potatoes, bacon creamed
spinach, red wine demi

Fried Chicken & Waffle

Crispy potatoes, glazed carrots,
cheddar country gravy

Roasted Baja Striped Bass*

Grilled corn, summer squash, tomato
& mushroom succotash, sauce vierge

Short Rib Hash & Eggs*

Caramelized peppers, cipollini onion,
potatoes, poached eggs, horseradish
crema, grilled Noble bread

Roasted Diver Scallops*

Carrot-orange puree, fava beans,
cipollini onion, artichokes, lemon
beurre blanc

To Finish Choice of one

Peach Tirami-su

Whipped mascarpone,
vanilla-peach compote,
ladyfingers, earl grey syrup

Berries & Cream

Shortcake, lemon-
vanilla syrup, aged
balsamic

Chocolate Mousse Tart

Salted caramel, marcona
almonds, raspberry sorbet