



Valentine's Weekend Brunch Menu - 2010

Brunch menu served on Saturday and Sunday.

Tapas

Small tastes of Spain and the Southwest.

Each person will receive a plate of the following to start:

A shot of Gazpacho Soup

Andalusia shrimp

and bean salad with rice

Kale leaves

stuffed with special sausage and quince served with McClendon's pink grapefruit vinaigrette

Entrée Choice

You choose one:

The Spanish omelet with Smoked Roast Pork Loin

This is Spain's most favorite of dishes made with Yukon gold potatoes, olive oil and eggs.

Cooked like a baked gratin. This is not like the omelet you are used to!

Served with a slice of our in house smoked and roasted pork loin with a spicy red chile sauce.

Baked Eggs Romesco

Spain's famous roasted tomato and red pepper sauce with almonds, olive oil and spices,

topped with two over easy eggs, dotted with nuggets of Spanish Chorizo

and melted Spanish Manchego Cheese. Served with a wedge of Spanish omelet.



Corn Maidens Eggs with Crab

Our most popular breakfast dish of creamy polenta, roasted tomatoes and spinach topped with crab meat and two poached eggs coated in hollandaise sauce.

Arizona Eggs Meets the Ocean!

Creamy polenta topped with sautéed shrimp, scallops and crab meat in our salsa verde topped with two eggs and melted Spanish Manchego cheese. Served with black beans.

Spanish Toast Delight

Two thick slices of our house made sweet brioche bread studded with raisin, dried citrus peel and currants, dipped in a creamy egg batter and baked. Served with bacon, sausage and a bowl of apple and strawberry compote.

Paella of Andalusia – Spain’s most famous of dishes

Short grain rice, baked with chicken, Spanish sausage, shrimp, mussels, tomatoes, lima beans and saffron.

Lobster and Asparagus Ravioli with a Seafood Ragout

Jumbo Ravioli filled with lobster and asparagus tossed in creamy tarragon lobster sauce with jumbo shrimp, scallops, mussels, clams, corn, peppers, and fresh asparagus.

Roast Prime Top Sirloin of Beef au jus

Sliced top sirloin served with au jus, horseradish cream, fresh vegetables and mashed potatoes.

Dessert Selection

Two Jumbo Long Stem Strawberries

Dipped in dark Swiss Chocolate Injected with Grand Marnier served on a bed of whipped cream with roasted almonds – Alcohol free also available.

Valencia Orange Tart

McClendon’s organic oranges, thin sliced and baked over a hazelnut pastry cream in a flakey shell and served with dark chocolate gelato.



Date Flan – Catalan Style

Baked egg custard dotted with dates and finished with a sherry tinged caramel sauce and whipped cream.

Rum soaked Almond Chocolate Cake

Cinnamon scented almond sponge soaked with rum syrup and coated in a rich dark chocolate ganache icing and topped with roasted almond slivers sitting in a pool of milk chocolate cream.

Coffee or soft beverage included with brunch

\$27.00 per couple not including tax or gratuity

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