

**INCLUDES UNLIMITED HOUSE  
BUBBLES AND MIMOSAS**

# Mother's Day

BRUNCH MENU

**ADULTS \$125**  
**CHILDREN 5 -11 \$55**  
**KIDS UNDER 5 Complimentary**

## OMELET STATION

Fresh vegetables, assorted cheeses, ham, Applewood smoked bacon, chicken apple sausage

## DESSERT STATION

Chef's special selection of treats

## RAW BAR DISPLAY

Selection of oysters and vinegars  
Mexican shrimp cocktail  
Tuna ceviche with coconut dressing

## NITRO ICE CREAM BAR

Oreos, sprinkles, marshmallows, caramel popcorn, cereals

## BREAKFAST TABLE

Farm fresh scrambled eggs & classic eggs Benedict  
Lox with cream cheese, assorted bagels and toppings  
Chicken apple sausage and Applewood smoked bacon,  
Pancakes, SLS French Toast, Crispy Waffles, & fresh fruit

## KATSUYA JAPANESE DELICACIES

- ◆ **Nigiri and Maki selection**
  - California Roll
  - Spicy Tuna Roll
  - Vegetable Roll
  - Chef's Assorted Nigiri  
*Tuna, hamachi, and salmon*
- ◆ **Crispy Brussel Sprouts**  
*Balsamic tsume, almonds, bonito flakes,*
- ◆ **Shishito Peppers**  
*Yuzu yogurt, bonito flakes*

## KATSUYA CLASSICS

- ◆ **Spicy Tuna Crispy Rice**  
*Crispy rice cake, spicy tuna tartare, serrano pepper*
- ◆ **Avocado Crispy Rice**  
*Crispy rice cake, avocado, serrano pepper*
- ◆ **Rock Shrimp**  
*Creamy spicy sauce, shishito pepper, bib lettuce*

## SLS SIGNATURE SELECTION

- ◆ **Wagyu Hot Dog**  
*Mustard, caramelized onions, cheddar cheese sauce, crispy potatoes*
- ◆ **Bravas Arola**  
*Spicy tomato sauce, garlic aioli*
- ◆ **Wagyu Sliders**  
*Miyazaki Wagyu, caramelized onion jam, truffle cream, brioche bun*

## SLS SIGNATURE SELECTION

- ◆ **Prime Ribeye Steak**  
*Cut fries, Caesar salad or grilled asparagus (Limit 1 order per 3 guests)*
- ◆ **Grilled Salmon**  
*White mole, micro greens sherry dressing*

## ELCIELO "SNACKS" by JUAN MANUEL BARRIENTOS

- ◆ **Carimanola**  
*Crispy yucca, braised pork*
- ◆ **Tapioca and Foie**  
*Queso Fresco, chontaduro, panela*
- ◆ **Truffle Bunuelo**  
*Black garlic, charcoal tempura*

## ELCIELO "SPECIALTIES" by JUAN MANUEL BARRIENTOS

- ◆ **Yucca Gnocchi**  
*Plantain honey, manchego foam, mushrooms*
- ◆ **Halibut & Titote Rice**  
*Tamarind, crispy plantain, coconut rice*
- ◆ **Roasted Chicken "Campestre"**  
*Apastelado rice, wild onion sauce, mushroom duxelle*
- ◆ **BBQ Ribs**  
*Tamarind, guava, scallion*

**PREMIUM PACKAGE \$145**  
Upgrade to unlimited G.H Mumm Brut & Rosé and select specialty cocktails:

**90 Miles from Havana** *Vodka, grape jam, cava*  
**Green #4** *Gin, St. Germaine, cucumber, lime*  
**Jasmine Wrote** *Tequila, mezcal, watermelon, tajin*

**Double Passion Martini** *Dark rum, passion fruit, serrano foam*  
**Bloody Mary** *Vodka, house made spicy mix, lime, cilantro*  
**Pisco Sour** *Lime, egg whites, bitters*

**MOTHER'S DAY BRUNCH IS A 2-HOUR EXPERIENCE FROM YOUR RESERVATION TIME.**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, conditions. A service charge of 20% will be added to your check.