

Cielos

Executive Chef
David Solorzano

BRUNCH

10:30AM - 2:00PM
\$38 ADULTS | \$19 CHILDREN (5-12)

CARVING STATION

CERTIFIED PRIME RIB

Au Jus, Horseradish Cream, Charred Tomato Salsa

HOT

EGGS BENEDICT

BREAKFAST POTATOES

SAUSAGE AND BACON

BLINTZES

Seasonal Berry Coulis, Whipped Ricotta

CHEF'S WEEKLY SELECTION OF HOT ENTRÉES

CHILLED

SHRIMP AND WHITE FISH CEVICHE

SEASONAL FRUIT

VEGETABLE CRUDITÉ

CHEF'S WEEKLY SELECTION OF SALADS

BUILD-YOUR-OWN STATIONS

OMELET

Spinach, Cremini Mushrooms, Diced Tomatoes, Scallions, Bell Pepper
Smoked Ham, Pico de Gallo, Avocado, Cheddar Cheese, Monterey Jack Cheese

RED VELVET OR PLAIN WAFFLES

Chocolate Chips, Macerated Strawberries, Whipped Cream
Maple Syrup, Candied Pecans

GRANOLA

Yogurt, Pecans, Raisins, Cranberries, Chocolate Chips

ASSORTED DESSERTS AND BREAKFAST PASTRIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.