



# EL DORADO

KITCHEN

- CAVIAR**
- WILD HACKLEBACK**, 28.35 grams USA
  - ISRAELI STURGEON**, 28.35 grams ISRAEL
  - GOLDEN OSETRA**, 28.5 grams BULGARIA
- STARTERS**
- DAILY OYSTER SELECTION**
- VANILLA YOGURT PARFAIT** SEASONAL FRUIT, HONEY GRANOLA
  - BURRATA** ARUGULA PESTO, CHERRY TOMATOES, ROASTED GARLIC, CROSTINI
  - CHOPPED SALAD** ICEBERG LETTUCE, BACON, CARROTS, AVOCADO, RADISH, PICKLED RED ONION, HARD BOILED EGG, BLUE CHEESE DRESSING
  - HEIRLOOM TOMATO SALAD** ARUGULA, SHALLOTS, SHERRY VINAIGRETTE, GOAT CHEESE CROSTINI,
  - SHRIMP CEVICHE** TORTILLA CHIPS, PICO DE GALLO, AVOCADO
  - MIXED GREENS** ONIONS, STRAWBERRIES, CANDIED PECANS, GOAT CHEESE, SHERRY VINAIGRETTE
- DAILY SOUP**
- HOUSEMADE FOCACCIA AND CORNBREAD** SERVED WITH BUTTER, OIL & BALSAMIC VINEGAR
  - TRUFFLE FRIES** PARMESAN, CHIVES
- MAINS**
- SMOKED SALMON BENEDICT** ENGLISH MUFFIN, BRAISED SPINACH, POACHED EGGS, HOLLANDAISE, POTATOES, MIXED GREENS
  - FILET MIGNON & EGGS** ROASTED YUKON GOLD POTATOES, MIXED GREENS, SAUCE BORDELAISE, SALSA VERDE
  - HUEVOS RANCHEROS** FRIED EGGS, BLACK BEANS, ONION, BELL PEPPER, CHORIZO, CHEESE, CILANTRO, SALSA, AVOCADO MOUSSE, CREMA ADD CHIPOTLE BRAISED CHICKEN
  - TAVERN HAM OMELETTE** GRUYERE CHEESE, SPINACH, FRIED POTATOES, MIXED GREENS
  - CHILAQUILES** SALSA ROJA, CRISPY TORTILLAS, EGGS, CREMA, AVOCADO, COTIJA CHEESE, CILANTRO  
ADD CHORIZO ADD CHIPOTLE BRAISED CHICKEN
  - DUCK CONFIT HASH** MUSHROOMS, PEPPERS, ONIONS, POTATOES, POACHED EGG, SALSA ROJA
  - BRIOCHE FRENCH TOAST** STRAWBERRY, BLUEBERRY COMPOTE, MAPLE SYRUP, HOBBS BACON
  - BUTTERMILK WAFFLE** BANANAS, WHIPPED CREAM, POWDERED SUGAR, MAPLE SYRUP
  - BACON PIZZA** SCRAMBLED EGGS, CRÈME FRAICHE, PICKLED RED ONIONS, ARUGULA, PARMESAN CHEESE
  - SEAFOOD PAELLA** SHRIMP, MUSSELS, CLAMS, SALMON, CHORIZO, CRISPY BOMBA RICE, SAFFRON, LEMON
  - HOUSEMADE FETTUCCINE** "CARBONARA", BACON, MUSHROOMS, POBLANO CREAM, PARMESAN CHEESE, POACHED EGG
  - MARINATED CARNE ASADA PLATE** BLACK BEANS, COTIJA CHEESE, RICE, GRILLED GREEN ONION, JALAPENO, PICO DE GALLO, AVOCADO MOUSSE, CORN TORTILLAS
  - TUNA POKE BOWL** RICE, EDAMAME, RADISH, CUCUMBER, AVOCADO, PEPITAS, SPICY CREMA, SESAME SEEDS, SOY MARINADE, VINAIGRETTE
  - VEGAN PLATE** SPICY CHILE RELLENO, GRILLED TOFU, MAITAKE MUSHROOMS, SPINACH, ONIONS, GARLIC, CARROTS, ARUGULA WITH SHERRY VINAIGRETTE, PEPITAS HUMMUS SAUCE
  - CRISPY SHRIMP TACOS** COLE SLAW, SPICY CREMA, GUACAMOLE, COTIJA CHEESE, HOUSEMADE SALSA, LEMON VINAIGRETTE
  - TUNA NICOISE SALAD** SEARED TUNA ( MEDIUM RARE ), ROMAINE LETTUCE, HARD BOILED EGG, OLIVES,
  - EDK BURGER** ALL-NATURAL ANGUS BEEF, AIOLI, LETTUCE, TOMATO, ONION, FRIES
- VALUED GUESTS: A 4% SURCHARGE WILL BE ADDED TO ALL CHECKS TO COVER**
- GOVERNMENT EMPLOYEE MANDATES. THIS IS NOT A GRATUITY.**

EXECUTIVE CHEF — ARMANDO G. NAVARRO

**CORKAGE \$15 PER 750ML**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*  
PLEASE DISCLOSE ANY FOOD OR BEVERAGE ALLERGIES TO YOUR SERVER

WE ARE NOT RESPONSIBLE FOR ANY LOST, STOLEN OR DAMAGED ITEMS. THANK YOU.

BRUNCH 9.25.2022

