



Bloom **& BEE**

BRUNCH



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STARTER

Enjoy Our Buffet With Choice Of

**CHEF'S SELECTIONS OF SEAFOOD, SUSHI, SALADS,
CHARCUTERIE, CHEESES, AND SEASONAL SPECIALTIES**

MAIN COURSE

Choice of one

PEACHES STUFFED BUTTERMILK FRENCH TOAST

Chantilly | Macerated Strawberries | Candied Pecans
Caramelized Cherries

TEXAS SLOW COOKED SHORT RIB BENEDICT

Crispy Potatoes | Asparagus | Cherry Tomatoes | Texas BBQ Hollandaise

SEASONAL VEGETABLE FLATBREAD

Zucchini | Medley Mushroom | Positano Sauce | Red Onion | Arugula

GNOCCHI AL LA CARBONARA

Pancetta | Asparagus Parmesan | Quail Egg

SMOKED SHRIMP & GRITS

Gulf Shrimp | Chili Crunch | Baby Corn | Lemon Garlic Butter

AKAUSHI GUAJILLO STEAK ASADO

Crispy Potatoes | Caramelized Onion | Asparagus | Pico De Gallo
Chimichurri

CHICKEN CHILAQUILES

Crema Fresca | Guajillo | Cotija | Black Beans
Pico De Gallo | Micro Cilantro

DESSERT

Family Size

CHEF ORALIA'S BEE BOX

Assorted French Pastries

**\$65 PER PERSON
PLUS TAX AND GRATUITY**