



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

MOTHER'S DAY BRUNCH

FIRSTS

White Asparagus Bisque

crab salad, buttermilk biscuits

Coconut-Shrimp Fritters

black beans, sweet potatoes, pineapple chutney, mint jelly

Tomato Gazpacho

sunchoke compote

LCS Caesar Salad

romaine hearts, pecorino-romano, chipotle flat bread, white anchovies,
chimayo red chile-caesar dressing

MAINS

Grilled Branzino

lemon, fiddlehead ferns, roasted potatoes, lemon-oregano sauce

Grass Fed N.M. Braised Bone In Beef Short Ribs

roasted carrots, shallots, green beans, garlic mashed potatoes

Pan Seared Scottish Salmon

mediterranean cous cous, snap peas, harissa sauce

Arizona Stuffed Quail

barley, goat cheese, cranberries, raisins, walnuts, strawberry-guajillo sauce

Pan Seared Diver Scallops

sunchoke purée, southwestern succotash, meyer lemon sauce

Fruit Plate

granola, honey greek yogurt, bananas, apples, grapes, berries,
honeydew, watermelon, kiwi, cantaloupe

Challah French Toast

mascarpone mousse, crispy bacon, strawberries, butter maple syrup

Maine Lobster Eggs Benedict

potato cake, roasted vegetables, foie gras hollandaise

DESSERTS

Chocolate Molten Lava Cake

raspberry sauce, strawberry ice cream, red coral tuille

Basil Panna Cotta

basil ice cream, rosé-apricot syrup

Moscato and Vanilla Poached Pear

sweet goat cheese mousse, raspberry sorbet, amarena cherries, mango sauce

forty-five dollars per person

Executive Chef: José Rodriguez | Chef de Cuisine: Noé Sanchez