

L O N ' s

at the Hermosa

Easter Brunch

Sunday, April 5th, 2026 | 9:00 AM - 3:00 PM

For The Table

LEMON LOAF

Lemon Pound Cake | Citrus Drizzle

To Start

SPRING CARROT & COCONUT MILK SOUP

Apricot Chutney | Marcona Almond (GF,V)

ROCK SHRIMP COCKTAIL

Cucumber | Pico | Avocado | Blue Corn Tortilla Chips

HERMOSA SALAD

Organic Greens | Date | Apple | Pistachio | Goat Cheese | Lemon Vinaigrette (GF)

AVOCADO TOAST

Artichoke | Radish | Goat Cheese | Blood Orange Oil

SMOKED SALMON SLIDERS

Roasted Tomato Cream Cheese | Capers | Pickled Onion | Arugula | Pretzel Bun

CALVADOS GLAZED HAM*

Brioche Bread Pudding | Honey Roasted Apple

To Follow

CRAB CAKE CROISSANT BENEDICT

Spinach | Hollandaise | LON's Potato

GREEN CHILE PORK TOSTADA

Over Easy Egg | Chorizo | Anasazi Bean | Pico | Cotija (GF)

SPANISH ASPARAGUS TORTILLA

Mushroom & Frisée Salad | Shaved Manchego | Tomatillo Vinaigrette (GF)

CONFIT CHICKEN VOL-AU-VENT

Peas | Carrots | Tarragon | Poached Egg | Puff Pastry

BRAISED BEEF SHORT RIB

Garlic & Herb Whipped Potato | Asparagus | Cabernet Demi (GF)

PAN ROASTED SALMON

Roasted Tomato Polenta | Spinach | Baby Carrot | English Pea & Leek Sauce (GF)

To Finish

CARROT CAKE

Cream Cheese Frosting | Candied Pecan | Pineapple Rum Marmalade

CHOCOLATE EGG

Chocolate Pastry Cream | Peanut Butter Mousse

Adult Guests \$110 + Tax & Gratuity | Children 4-12 \$25

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness.