

THE FRESHEST

|||||

CROWN LANDING

|||||

FROM THE SEA

Large Party Menus

Breakfast Large Party Menu

Two Courses | \$45 Per Person

First Course

Choice Of

Greek Yogurt Parfait

berries, granola, agave

Seasonal Fruit Plate

selection of seasonal fruit and berries, banana bread

Choice of yogurt or cottage cheese

Chia Seed Bowl

coconut milk, fresh berries, banana, shaved coconut, almonds

Second Course

Choice Of

Traditional Eggs Benedict

poached eggs, smoked pork loin, hollandaise, breakfast potatoes

Corned Beef Hash

crispy corned beef, caramelized pasilla peppers and onions, sunny up eggs

Crown Landing Omelet

lobster, spinach, tomato, house boursin cheese, avocado, breakfast potatoes

Avocado Toast

avocado, kale, house boursin cheese, cumin oil, sunny-side up egg, pico de gallo, micro cilantro

Chilaquiles

crispy tortilla chips, roasted ranchero salsa, farm fresh eggs, queso fresco, radish, crema

Includes:

Coffee, Tea, Decaffeinated

Coffee, Orange & Grapefruit

Juices

Dinner Large Party Menu

Four Courses | \$75 Per Person

Family Style Starters

One per four people

Patatas Bravas

garlic aioli, bravas sauce, micro cilantro

Roasted Brussels Sprouts

crispy chorizo, pickled onions, cilantro, queso fresco, romesco sauce

Salad

Crisp Romaine

romaine lettuce, 6-minute egg, toasted hempseed crumble, parmesan cheese, spanish anchovy, parmesan dressing

Entree

Guest choice of one

Lemon Pepper Half Roasted Chicken

rosemary crispy smoked potatoes, baby kale, chermoula sauce

Grilled Miso Salmon

summer pole beans, almonds, marinated peppers

Spice Rub New York Strip

roasted mushrooms, point Reyes blue cheese, red wine jus

Family Style Sides

Charred Cauliflower

lemon cumin yogurt, marcona almonds, pomegranate molasses, parsley, mint, pomegranate seeds

Truffle and Herb Potato Puree

yukon gold potato, truffle oil, fresh herbs

Dessert

Chocolate Marquis Cake

bourbon cherries, caramel tuille, cocoa crumble

Dinner Large Party Menu

Four Courses | \$85 Per Person

Family Style Starters

Yellowtail Crudo

fennel confit, burnt orange vinaigrette, confit shallot, fresno chiles, olive oil

Patatas Bravas

garlic aioli, bravas sauce, micro cilantro

Shrimp & Grits

red flint corn, smoked cheddar, bacon, red shrimp, bbq butter

Salad

Crisp Romaine

romaine lettuce, six-minute egg, toasted hempseed crumble, parmesan cheese, spanish anchovy, parmesan dressing

Entree

Guest choice of one

Lemon Pepper Half Roasted Chicken

rosemary crispy smoked potatoes, baby kale, chermoula sauce

Grilled Miso Salmon

summer pole beans, almonds, marinated peppers

Local Fish Monger's Catch Of The Day

white bean ragout, pancetta summer tomatoes, arugula, truffle vinaigrette

Family Style Sides

Roasted Baby Carrots

toasted pine nuts, parsley, goat cheese crumbles, harissa yogurt

Truffle and Herb Potato Puree

yukon gold potato, truffle oil, fresh herbs

Dessert

Chocolate Marquis Cake

bourbon cherries, caramel tuille, cocoa crumble

Crownlanding.com | LoewsCoronadoBay.com

4000 Coronado Bay Rd. | 619.424.4000

Dinner Large Party Menu

Four Courses | \$95 Per Person

Family Style Starters

Rockfish Ceviche

avocado, olives, carrots, cilantro, tostada

Patatas Bravas

garlic aioli, bravas sauce, micro cilantro

Potato Gnocchi

nduja, mexican blue shrimp, scallions, roasted rapini

Roasted Brussels Sprouts

crispy chorizo, pickled onions, cilantro, queso fresco, romesco sauce

Salad

Crisp Romaine

romaine lettuce, six-minute egg, toasted hempseed crumble, parmesan cheese, spanish anchovy, parmesan dressing

Entree

Guest choice of one

Rigatoni

slow cooked bolognese, grana padano

Lemon Pepper Half Roasted Chicken

rosemary crispy smoked potatoes, baby kale, chermoula sauce

Grilled Miso Salmon

summer pole beans, almonds, marinated peppers

14 oz. Ribeye

roasted mushrooms, point Reyes blue cheese, red wine jus

Family Style Sides

Roasted Brussels Sprouts

crispy chorizo, pickled onions, cilantro, queso fresco, romesco sauce

Truffle and Herb Potato Puree

yukon gold potato, truffle oil, fresh herbs

Dessert

Chocolate Marquis Cake

bourbon cherries, caramel tuille, cocoa crumble