

Super Sunday Champagne Brunch 11 am – 1pm

De La Tierra Restaurant

Start your Sunday with El Monte Sagrado's Executive Chef Cristina Martinez who will pair four successive plates with four sparkling wines presented by the winemaker from Raventós i Blanc, est. in 1947 – a biodynamic, farmer producing artisanal sparkling wines from the heart of the Conca del Riu Anoia.

Whiskey cured salmon, whipped avocado-horseradish cream, roasted beet and radish salad with champagne pearls.

Can Sumoi La Rosa

Bananas fosters French toast with tamari pecans.

Blanc de La Finca

Croque madame, poached egg, prosciutto.

Blanc de Blancs

Lemon curd crème brulee, fresh berries

Blanc de Nit Rose

\$95 per person – link to buy tickets:

<https://tickets.holdmyticket.com/tickets/329098>