



MIRAFLORES

Brunch & Bubbles

CHEF TARA MARTINEZ

OCTOBER 16TH, 2022

Pumpkin Yogurt Parfait with Roasted Apples

Paired with Coffee & Cream Mimosa

Fall Vegetable Toast

Butternut Squash Purée, Shaved Assorted Vegetables,
Pickled Fresno Chiles, Ricotta Salata, Microgreens

Paired with Clementine Mimosa

Sweet Potato Torte

Provolone, Poached Egg, Salsa Verde

Paired with Persimmon Mimosa

Cornbread Pain Perdu

Pomegranate Syrup

Paired with Pomegranate Mimosa

Each mimosa is handcrafted by Chef Martinez, using Miraflores Sparkling Wine and a variety of fresh juices, fruit, herbs, and spices

Chef Tara is now a seasoned member of the Miraflores culinary team. Taking her experience from Michelin Plate-awarded Sacramento brunch restaurant, "Bacon & Butter," she and Ashlee Cuneo, Miraflores GM, have spearheaded the one of a kind "Brunch & Bubbles" events that are now an annual event fixture, along with the Summer PAIRINGS lunches. Tara followed her talent and passion for cooking and attended the Art Institute of California in Sacramento, and since then has worked in the heart of the Sacramento restaurant scene, at well-known establishments such as Pangaea, Formoli's Bistro, Ganassi (IndyCar), and Rossi Catering. She is excited to have recently opened her own brick and mortar business in Tahoe Park, "Shef Madre."

