

# Chef Tara Martinez Brunch & Bubbles *Menu*

"LATIN FLAIR"

JULY 2ND & 3RD, 2022

Tara's Freshly Baked Cinnamon Roll  
*Paired with "Creamsicle" Mimosa*

Breakfast Taco Salad

Potatoes, Breakfast Sausage, Pickled Onion,  
Jalapeño, Cilantro, Cabbage  
*Paired with Lime-Coriander Mimosa*

Eggs Benedict on Sopas

Shredded Pork, Tara's Famous Hollandaise  
*Paired with Pineapple-Jalapeño Mimosa*

Mexican Chocolate Pot de Crème

Shortbread Cookie  
*Paired with Miraflores "Gabriel" 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, Bacon & Butter, Formoli's Bistro, Ganassi (IndyCar), and Rossi Catering. She is excited to have recently opened her own brick and mortar catering business in Tahoe Park, "Shef Madre"