



Chef Tara Martinez Brunch & Bubbles *Menu*

"END OF SUMMER"
SEPTEMBER 3RD & 4TH, 2022

Gazpacho with Grilled Baguette
Paired with "End of Summer" Watermelon Mimosa

Grilled Fennel, Leek, Goat Cheese & Garlic Quiche
Mixed Greens, Tomato Jam
Paired with "Smoky Cucumber" Mimosa

Breakfast Hash
Sweet Potato, Yukon Gold Potato, Chicken Sausage,
Apple, Kale, Cheddar
Paired with Spiced Apple Mimosa

Crumpets
Honey Butter, Plum Jam
Paired with Apricot-Ginger Mimosa

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

Chef Tara is now a seasoned member of the Miraflora culinary team. Taking her experience from Michelin Plate-awarded Sacramento brunch restaurant, "Bacon & Butter", she and Ashlee Cuneo, Miraflora 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"



2120 Four Springs Trail, Placerville, CA 95667
530.647.8505