



Culinaria Brunch
Menu \$25 (January 2025)

STARTER

Mako's House Starter Salad

mixed leafy greens, red onion, tomatoes, cucumber, radish, fennel, lemon vinaigrette

ENTRÉE

Chef's Omelette (g,d)

3 eggs, roasted cherry tomatoes, feta cheese,
bell peppers, chives, calabrian chili hollandaise with oregano frites

DESSERT

Semolina Almond Cake (g,n,d)

coffee-creme anglaise & almond brittle

contains: g = gluten, n =nuts, d = dairy

No substitutions please

No discounts

Mako's on the Creek Culinaria Dinner Menus

\$45 Menu

STARTER

Small Gouda Ranch Wedge Salad (d)
avocado, lardon bacon, iceberg lettuce,
cherry tomato, pickled red onion, hardboiled
egg, gouda cheese, gouda ranch dressing

ENTRÉE

Chef's Jerk Chicken
grilled 1/2 chicken jerk marinated, jerk spice
roasted carrots & pee wee potatoes, jerk sauce,
cilantro, pickled shallots

DESSERT

Tobago Pone
cassava, coconut, sweet potato, pumpkin,
cloves, nutmeg, cinnamon, spiced simple syrup

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\$55 Menu

STARTER

Small Butternut Squash Bisque (d)
onions garlic, ginger, cinnamon, cloves,
nutmeg, honey, heavy cream, chive oil,
toasted butternut seeds

ENTRÉE

Chef's Paella (d)
saffron risotto, scallop, shrimp, mussels,
chicken, smoked andouille sausage, sun-dried &
roasted tomatoes, english peas, fennel

DESSERT

Chocolate Cheesecake (g,d)
macerated blueberries, chocolate meringue logs

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