

Sunday, May 14

SPIRIT IN THE DESERT PRESENTS

Mother's Day Brunch

MOTHER'S DAY SPARKLING BRUNCH

Make Spirit in the Desert in the heart of Carefree, Arizona, your destination for Mother's Day Brunch this year ~ all are welcome!

Chef Karl Schwirian and his team have planned a delectable feast for the eyes, for the stomach, and for the imagination! The festive buffet brunch offers an array of delightful breakfast breads and pastries to tempt your palate; an exquisite and colorful seafood selection; a exceptional meat carving station; and all the brunch side dishes you'd expect with astonishing flavor profiles you'd never expect. And the lineup of desserts... oh, my goodness! Each meal comes with a complimentary glass of sparkling cider.

CELEBRATE AT SPIRIT!

This year, Mother's Day brunch is being offered May 14 from 10:30 am - 2:30 pm in Spirit's recently renovated dining room. Dine indoors or outdoors. Your choice of two seatings: Morning or Afternoon. Free onsite parking.

WHEN

**Sunday, May 14, 2023
10:30 am - 2:30 pm**

WHERE

Spirit in the Desert
7415 E Elbow Bend, Carefree, AZ 85377

COST

\$30, \$10 for kids ages 4-12

RESERVATIONS ONLINE AT

<https://spiritinthedesert.org/events/mothers-day-sparkling-brunch/>

Or Call (480) 488-5218



Chef Karl Schwirian started in the restaurant business at age 15, working at a Chicago Beef stand called the Yellow Submarine. This led to jobs in hotels including 5 years at the Arizona Biltmore. While working at the Coyote Café in Santa Fe, Karl assisted with many special events and cookbooks. After a stint at Scalo Northern Italian Grill in Albuquerque, Karl moved to Seattle and worked as Executive Chef at Pescatore. Upon returning to Phoenix, Karl worked with the Mastro Group at Marco Polo and Cocomo Joe's. Spirit is the newest addition to Karl's resume and he is up to the challenge. Karl believes that food is more than daily sustenance. It is with gratitude that meals are prepared with the best ingredients in simple ways, that let the food stand on its own, in its beauty and glory.

Chef Karl's culinary approach: **QUE MITOTE!** In Mexico, the term mitote is used to refer to scandal, noise, disorder, relaxation or sometimes to everything that takes us out of concentration. It is also a ceremony of pre-Hispanic origin, where the deities are asked for and thanked for abundant rain, a good harvest and for the well-being of the community.

