

SUNDAY, APRIL 9 AT THE GRAND CAFÉ

PLEASE CALL FOR RESERVATIONS, 213-356-4100

SALADS

SEASONAL BERRIES & YOGURT PARFAIT
HOMEMADE GRANOLA
SEASONAL FRUITS AND BERRIES
CHARCUTERIE & CHEESE BOARD
RUSTIC BREADS
ORGANIC FIELD GREENS
ROASTED BEETS/ GOAT CHEESE/MEYER LEMON VINAIGRETTE
HEIRLOOM TOMATO
BURATTA/ AGED BALSAMIC/ BASIL
ROASTED VEGETABLE PASTA SALAD
CREAMY BASIL PESTO

SEAFOOD STATION

ALASKAN SNOW CRAB LEGS
FRESH LOCAL SHELLFISH
MIGNONETTE, TABASCO AIOLI
JUMBO POACHED SHRIMP
ANGEL CITY IPA SPIKED COCKTAIL SAUCE
HAND ROLLED SUSHI DISPLAY

CHEF'S CARVING STATION

HERB AND GARLIC PRIME RIB

ROASTED GARLIC DEMI GLACE/ HORSERADISH CREAM

CITRUS AND FENNEL ROASTED SALMON

BLISTERED TOMATO/ BEARNAISE

GARDEN VEGETABLE STRUDEL

ROASTED RED PEPPER SAUCE

CREATE YOUR OWN OMELET

ORGANIC CAGE FREE, BUILD YOUR OWN OMELET

BELGIAN WAFFLE BAR

WHIPPED CREAM/ STRAWBERRIES/ CHOCOLATE SAUCE

ENTRÉES

SEAFOOD BOUILLABAISSE

SAFFRON BROTH/ CROSTINIS

BUTTERMILK FRIED CHICKEN

SPRING ASPARAGUS, GOLDEN BEETS

& CIPPOLINI ONION

YUKON GOLD POTATO MOUSSE

CARNITAS BENEDICT

CHIPOTLE HOLLANDAISE

BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

BANANA FOSTER FRENCH TOAST

BANANA RUM SAUCE

PECANWOOD SMOKED BACON

OLD COUNTRY PORK SAUSAGE

HOMEMADE CHICKEN SAUSAGE

SCRAMBLED EGGS

KIDS STATION

MINI CORN DOGS
MAC N CHEESE
CHICKEN FINGERS
BABY CHOCOLATE CHIP WAFFLES

SWEET ENDINGS

DECADENT SELECTION OF PASTRIES & DESSERTS FRESH FROM THE BAKERY

\$85 PER PERSON (EXCLUDES TAX AND GRATUITY)
INCLUDES COFFEE, SOFT DRINKS AND MIMOSA
FLIGHT FOR GUESTS 21+
COMPLIMENTARY FOR CHILDREN 4 & UNDER

