

GRAND CAFÉ VALENTINE'S DAY PRIME RIB & SEAFOOD BUFFET WEDNESDAY, FEBRUARY 14

PLEASE VISIT OPENTABLE.COM OR CALL 213-617-3300 FOR RESERVATIONS

SOUP & SALADS

LOBSTER BISQUE

Pernod

RED OAK APPLE

Point Reyes Blue Cheese, Cherries, Toasted Walnuts, Pomegranate Vinaigrette

HEIRLOOM BABY SPINACH

Pickled Red Onion, Feta Cheese, Cranberries, Champagne Vinaigrette

RED QUINOA

Red Beets, Goat Cheese, Citrus

CALIFORNIA CHEESE & CHARCUTERIE

Marinated Olives, Dried Fruit, Baguette

POTS & PANS

PEPPER CRUSTED ROASTED BEEF TENDERLOIN

Confit Cherry Tomato, Tarragon, Truffle Demi-Glace

PAN SEARED BARRAMUNDI

Roasted Tomato Fennel

MAC & CHEESE

Lobster, Neuske's Bacon, Wild Mushroom, Smoked Jack

LYONNAISE POTATOES

Thyme, Garlic, Gruyere Cheese

BRUSSELS & ASPARAGUS

Country Butter, Crispy Shallots

SFAFOOD MARKET

POACHED JUMBO SHRIMP
CRAB LEGS
LOBSTER COCKTAIL
STEAMED MUSSELS
COCKTAIL SAUCE, LEMONS, HORSERADISH

CHEE'S CARVING STATION

HORSERADISH CRUSTED PRIME RIB

Au Jus, Creamy Horseradish

CHILEAN SEABASS

Ginger Chili Soy, Cilantro Lime

SWFFT FNDINGS

CITRUS RICOTTA CHEESE TART

With Black Berry Compote

BLACK FOREST CAKE

With Kirsch Sauce

STRAWBERRY & WHITE CHOCOLATE COCKTAIL ALMOND CHOCOLATE TORTE

Glazed with Semi Sweet Ganache

SHORT BREAD COOKIES HEART SHAPE

Ginger Chili Soy, Cilantro Lime

\$50 ADULTS, \$15 CHILDREN 6-12, COMPLIMENTARY FOR CHILDREN 6 & UNDER ACCOMPANIED BY AN ADULT (EXCLUDES TAX, GRATUITY & BEVERAGES) SEATING AVAILABLE 5:00PM - 10:00PM | 20% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF 6 OR MORE