



# 'TIS THE SEASON

SATURDAY, DECEMBER 25  
GRAND CAFÉ

PLEASE CALL FOR RESERVATIONS, (213) 356-4100

## MIMOSA BAR

Orange, Cranberry, Pineapple, Grapefruit, Mango Puree, Strawberry Puree, Peach, Berry

## SALAD SPECIALTIES

### BABY GOURMET GREENS

Roasted Walnuts, Goat Cheese,  
Cranberry Orange Vinaigrette

### HAIRLOOM SPINACH

Candied Pecans, Bleu Cheese, Dried Cherries,  
Lemon Yogurt Vinaigrette

## COASTAL SELECTION

### POACHED SHRIMP

Angel City IPA Cocktail Sauce

### CHILLED SNOW CRAB

Drawn Butter

### SMOKED SALMON

Tomato, Cucumber, Capers

## BREAKFAST

HICKORY SMOKED BACON

COUNTRY SAUSAGE

BREAKFAST POTATOES

PANCAKES AND MAPLE SYRUP

SCRAMBLES EGGS AND EGG WHITES

VEGGIE FRITTATA

ARTISAN CHEESES AND CURED MEATS

SEASONAL FRUIT AND BERRIES

SWEET PASTRIES & PRESERVES

ASSORTED YOGURT

## ACTION STATIONS

### PRIME RIB

Classic Jus, Horseradish Aioli

### ROASTED LEG OF LAMB

Mint Chimichurri, Mustard Shallot Sauce

## ENTREES

### FRIED CHICKEN & WAFFLES

Honey Mustard, Maple Syrup

### TRADITIONAL EGGS BENEDICT

Chipotle Hollandaise

## ACCOMPANIMENTS

HOLIDAY ROASTED VEGETABLES

MAPLE GLAZED BRUSSEL SPROUTS

BOURSIN MASH POTATO

WINTER WILD RICE

## SWEET ENDINGS

ASSORTED HOLIDAY TREATS

SPECIALTY HOT COCOA BAR

\$69 ADULTS, \$28 CHILDREN 5-12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 6 & UNDER

EXCLUDING TAX AND GRATUITY

FROM 10 A.M. TO 3 P.M.



OMNI  HOTELS & RESORTS