



CELEBRATE Mother's Day

SUNDAY, MAY 14 @ GRAND CAFÉ

PLEASE VISIT OPEN TABLE OR CALL 213-356-4155 FOR RESERVATIONS.

SALADS & COLD BAR

- SEASONAL BERRIES & YOGURT PARFAIT
- HOMEMADE GRANOLA IN A MASON JAR*
- SEASONAL FRUIT
- ORGANIC FIELD GREENS
- ROASTED BEETS/ GOAT CHEESE/DIL VINAIGRETTE*
- HEIRLOOM TOMATO BURATTA
- BURATTA/ AGED BALSAMIC*
- ROTINI PASTA PRIMAVERA SALAD
- ITALIAN VINAIGRETTE*
- CHARCUTERIE & IMPORTED/ DOMESTIC CHEESE
- RUSTIC BREADS*

SEAFOOD STATION

- ALASKAN SNOW CRAB LEGS
- FRESH LOCAL SHELLFISH/ MIGNONETTE
- ASSORTED HAND ROLLED SUSHI
- WASAB/ PICKLED GINGER*
- SEAFOOD PAELLA
- ANDOULLE SAUSAGE*
- JUMBO POACHED SHRIMP
- ANGEL CITY IPA SPIKED COCKTAIL SAUCE*

CARVING BOARD

- HAND CARVED PEPPER CRUSTED PRIME RIB
- JUS AND CREAMED HORSE RADISH*
- GINGER SOY STRIPPED BASS
- ROASTED VEGETABLE WELLINGTON
- MINTED GREEN ENGLISH PEA COULIS*

EGG - SELLENCE

- ORGANIC CAGE FREE, BUILD YOUR OWN OMELET
- VANILLA WAFFLES
- WHIPPED CREAM/ STRAWBERRIES/ CHOCOLATE SAUCE*

HOT PRESENTATION

- BUTTERMILK FRIED CHICKEN
- BUTTERMILK BISCUITS & GRAVY
- PETIT FINGERLING POTATOES
- CARAMELIZED VIDALIA ONIONS*
- STICKY BUN FRENCH TOAST
- CAGE FREE EGG & CRAB BENEDICT
- CHORON SAUCE*
- SCRAMBLED EGGS
- EGG WHITE FRITATTA
- ORGANIC SPRING VEGETABLE*
- BREAKFAST POTATOES
- APPLEWOOD SMOKED BACON
- OLD COUNTRY PORK SAUSAGE
- HOMEMADE CHICKEN SAUSAGE

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 & GRATUITY)

INCLUDES SOFT DRINKS & MIMOSA TRIO FLIGHT
PER PERSON FOR 21+ / \$40 PER CHILD 5 – 12

SEATING AVAILABLE FROM 10AM-4PM EVERY 30
MINUTES



20% service charge will be applied to parties of 6 or more

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

OMNI HOTELS & RESORTS