GRAND CAFÉ EASTER BRUNCH
SUNDAY, APRIL 21ST, 2019
FOR RESERVATIONS PLEASE VISIT OPENTABLE.COM OR CALL 213-356-4155

COLD DISPLAY
SEASONAL BERRIES & YOGURT PARFAIT
Homemade Granola
SEASONAL FRUIT 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
GRILLED SPRING VEGETABLES
Extra Virgin Olive Oil & Aged Balsamic

COASTAL SELECTION
ALASKAN SNOW CRAB LEGS
WHOLE POACHED SALMON
Dill Mustard Aioli, Crostini
JUMBO POACHED SHRIMP
Angel City IPA Spiked Cocktail Sauce
GREEN LIP MUSSELS ON THE HALF SHELL
HAND ROLLED SUSHI DISPLAY

ACTION STATIONS
BUILD YOUR OWN OMELET
Organic Cage Free Eggs
BELGIUM WAFFLES
Whipped Cream, Strawberries, Chocolate Sauce
HERB AND GARLIC PRIME RIB
SLOW ROASTED RACK OF PORK
GARDEN VEGETABLE STRUDDLE

ENTRÉES
THAI CURRY AND SHRIMP SOUP
BAJA GRILLED SWORDFISH
Pasion Fruit, Serrano Chutney
BUTTERMILK FRIED CHICKEN
BABY CARROTS AND ASPARAGUS
BOURSIN WHIPPED POTATOES
CARNITAS BENEDICT
Chipotle Hollandaise
BUTTERMILK BISCUITS AND GRAVY
Bacon Fat Buttermilk Biscuits, Country Sausage Gravy
GLUTEN FREE STATION
BANANA FOSTER FRENCH TOAST
Banana Rum Sauce
HICKORY SMOKED BACON
OLD COUNTRY PORK SAUSAGE
HOMEMADE CHICKEN SAUSAGE
SCRAMBLED EGGS

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

SWEET ENDINGS
A DECADENT SELECTION OF PASTRIES AND DESSERTS FRESH FROM THE BAKERY

$70 ADULTS, $30 CHILDREN 6 – 12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER ACCOMPANIED BY AN ADULT (INCLUDES SOFT DRINKS & BOTTOMLESS MIMOSAS FOR 21+; EXCLUDES TAX & GRATUITY)
SEATING AVAILABLE FROM 11:00 A.M. TO 4:00 P.M. | 20% SERVICE CHARGE WILL BE APPLIED TO PARTIES 6 OR MORE