

MOTHER'S DAY BRUNCH

SUNDAY, MAY 13 IN GRAND CAFÉ

FOR RESERVATIONS PLEASE VISIT OPENTABLE.COM OR CALL 213-356-4155

COLD DISPLAY

SEASONAL BERRIES & YOGURT PARFAIT

Homemade Granola- *Mason Jar*

THAI NOODLE SALAD

Ginger, Water Chestnut, Sesame Ginger Dressing

RAW FARMERS MARKET ASSORTED VEGETABLES

WOODLAND MUSHROOMS & ASPARAGUS

Roasted Shallot Dressing

ORGANIC PETITE GREENS

Watermelon Radish, Heirloom Tomatoes, Hot House

Cucumber, Dill Dressing

CHARCUTERIE & IMPORTED DOMESTIC CHEESES

GRILLED SPRING VEGETABLES

SEAFOOD ON ICE

ALASKAN SNOW CRAB LEGS

WHOLE POACHED SALMON

JUMBO POACHED SHRIMP

Angel City IPA Spiked Cocktail Sauce

CHILLED CAVIAR

Crème Fraiche & Toast

ASSORTED SEASONAL SUSHI

Wasabi & Pickled Ginger

CHEF'S ACTION STATIONS

HAND CARVED TENDERLOIN OF BEEF

Horseradish, Grain Mustard

GINGER SOY GLAZED CHILEAN SEA BASS

BUILD YOUR OWN OMELET

KID OPTIONS

MINI CORN DOGS

MAC N CHEESE

CHICKEN FINGERS

BABY CHOCOLATE CHIP WAFFLES

\$65 ADULTS, \$36 CHILDREN 6 – 12, COMPLIMENTARY FOR CHILDREN 6 & UNDER ACCOMPANIED BY AN ADULT (EXCLUDES TAX, GRATUITY & BEVERAGES)

SEATING AVAILABLE 11:00AM - 5:00 PM |

20% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF 6 OR MORE

HOT

LOBSTER BISQUE

Cognac Cream

SLOW ROASTED CHICKEN

Fennel & Teardrop Tomato Sauce

SHRIMP & GRITS

Smoked Cheddar Grits, Aged Sherry

BROILED LOCAL SWORDFISH WITH MANGO RELISH

ORGANIC VEGETABLE & CAGE FREE EGG FRITTATA

STICKY BUN FRENCH TOAST

Maple Syrup, Cinnamon Whipped Cream

CAGE FREE EGG & CRAB BENEDICT

Choron Sauce

STEAL CUT OATMEAL

BUTTERMILK BISCUITS & SAUSAGE GRAVY

VANILLA WAFFLES

HICKORY SMOKED BACON

OLD COUNTRY PORK SAUSAGE

BLUEBERRY MAPLE SAUSAGE

HOMEMADE CHICKEN SAUSAGE

PETIT FINGELING POTATOES

CAGE FREE SCRAMBLED EGGS

STEAL CUT OATMEAL

BUTTERMILK BISCUITS & SAUSAGE GRAVY

GLUTEN FREE STATION

MOM'S FAVORITE

BLUSHING ROSE MIMOSA

BLOODY MARY BAR

SWEET ENDINGS

DECADENT SELECTION OF PASTRIES & DESSERTS

FRESH FROM THE BAKERY