

OMNI  HOTELS & RESORTS
los angeles

GRAND CAFÉ

INTRODUCING

JAZZ BRUNCH

Sundays 10am-3pm

BAKERY CORNER

ASSORTED SLICED BREADS
ASSORTED BREAKFAST PASTRIES
ARTISAN BAGELS
CREAM CHEESE, LOCAL BUTTER AND PRESERVES
ASSORTED COLD CEREALS

SALADS & COLD BAR

SEASONAL BERRIES & YOGURT PARFAIT
HOMEMADE GRANOLA IN A MASON JAR
SEASONAL FRUIT
FARMERS MARKET SALAD BAR
SEASONAL VEGETABLES
ASSORTED CHEESES
ASSORTED HOUSEMADE DRESSINGS
ROTINI PASTA PRIMAVERA SALAD
ITALIAN VINAIGRETTE
CHARCUTERIE & IMPORTED/ DOMESTIC CHEESE
RUSTIC BREADS

SEAFOOD STATION

ALASKAN SNOW CRAB LEGS
SMOKED SALMON PLATTER
JUMBO POACHED SHRIMP
ANGEL CITY IPA SPIKED COCKTAIL SAUCE

CARVING BOARD

JUS AND CREAMED HORSERADISH
BAKED ALASKAN SALMON
SEASONAL VEGETABLE
LYONNAISE POTATOES

EGG - SELLENCE

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

HOT PRESENTATION

BUTTERMILK FRIED CHICKEN
BUTTERMILK BISCUITS & GRAVY
BRIOCHE FRENCH TOAST
SCRAMBLED EGGS
EGG WHITE FRITATTA
ORGANIC SPRING VEGETABLE
BREAKFAST POTATOES
APPLEWOOD SMOKED BACON
OLD COUNTRY PORK SAUSAGE
HOMEMADE CHICKEN SAUSAGE

ASSORTED DESSERT STATION

\$68 PER PERSON
INCLUDES SOFT DRINKS & MIMOSA TRIO FLIGHT
PER PERSON FOR 21+
\$38 PER CHILD 4 - 12
(EXCLUDES TAX & GRATUITY)

2 HR. DINING LIMIT

FREE ENTERTAINMENT

RESERVATIONS THROUGH [OPENTABLE.COM](https://www.opentable.com)
OR CALL 213-356-4155

