

APRIL 1 10:30AM TO 2:00PM

# Easter Brunch

A BUFFET OF CLASSICS & INDULGENCES

EASTER BUNNY | BUILD-YOUR-OWN BLOODY MARY | LIVE JAZZ TRIO

## OMELET STATION

### Cage free Eggs "Your Way"

Farm Fresh Selection: Piquillo Peppers, Seasonal Mushrooms, Scallions, Potatoes, Zucchini, Herbs, Chorizo, Garlic, Jalapeño, Pancetta, Tomatoes, Feta, Gruyere, Cheddar, Rock Shrimp, Smoked Salmon

## CARVING/SAUTÉ STATION

Prime Rib Au Jus  
Honey Roasted Ham  
Italian Pasta Bar, Fresh Toppings  
Buttermilk Rolls  
Horseradish Cream

## CHEF'S BATTERS

### French Crêpes or Waffles

Nutella, Jams, Sugar or Chantilly Cream

### Blueberry or Banana Pancakes

Vermont Maple Syrup, Berries and Fruit

### Cheese Blintzes

Blueberry Sauce

## ANTIPASTO DISPLAY

### Oyster Station by Maître Ecailler Christophe

Locally sourced Oysters, Mignonette Sauce

### Smoked Salmon, Homemade Gravlox,

Pickled Herring, Bagel Station

### Shrimp Cocktail, Day Boat Ceviche,

King Crab Legs and Claws with Cocktail Sauce,

Selection of Sushi with Condiments

## SALAD BAR

### Farmer's Market Selection

Mediterranean Orzo Salad, Greek Salad, Caprese, Kale Salad and Organic Baby Greens

## HOT SELECTION

Moroccan Grilled Chicken  
Redskin Potato and Mascarpone Mash  
Farmer's Market Baby Vegetable Selection  
Breakfast Potatoes  
Eggs Benedict  
Parmesan Risotto  
Seasonal Minted Pea Soup  
Applewood Bacon  
Artisan Breakfast Sausages

## VIENNESE TABLE

Croissants, Danishes, Pain au Chocolat  
Assorted Bagels, Artisan Breads, Rolls  
Verrines of Strawberry Shortcake, Pannacotta,  
Mini Crème Brulée, Tarts, Macaroons, Cakes, Pastries,  
Fruit, Berries and Chocolate Confections

## LIBATIONS

Sparkling Wine, Mimosa or Peach Bellini  
Freshly Squeezed Juices, Seasonal Smoothie  
Artisan Coffee and Organic Teas

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\$68 ADULTS | \$33 CHILDREN UNDER 12

310.691.7547

LUXE  
SUNSET BOULEVARD  
HOTEL

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