



## **MOTHER'S DAY CHAMPAGNE BRUNCH BUFFET**

**CRYSTAL BALLROOM**

**\$69 PER PERSON\***

**MAY 13, 2018**

**11:00AM TO 3:00PM**

**RESERVATIONS REQUIRED: +1 213.605.6166**

### **BREAKFAST STATIONS**

SPECIALTY "MADE TO ORDER" EGG OMELET STATION  
FRESHLY PRESSED WAFFLES WITH BERRY COMPOTE, WHIPPED CREAM, BANANA BUTTER, SLICED FRESH STRAWBERRIES, WARM MAPLE SYRUP

### **BREAKFAST**

FRESH FARM EGGS SCRAMBLE  
BREAKFAST POTATOES  
CHICKEN APPLE SAUSAGE  
WOOD-SMOKED BACON  
CREPES, GRANNY SMITH APPLE, TOASTED WALNUTS, CARAMEL BRANDY SAUCE  
FRITTATA, SCARLET QUINOA, ROASTED BELL PEPPER, KALE, GOAT CHEESE  
BILTMORE SCONES WITH DEVONSHIRE CREAM  
BREAKFAST PASTRIES, MUFFINS, CROISSANTS, DANISH

### **CHILLED ANTIPASTI STATION**

FIRE-ROASTED MARINATED PEPPERS, GRILLED MARINATED SQUASH  
PEPPERONI, KALAMATA OLIVES, ARTICHOKE, CHARRED BROCCOLINI, CRIMINI MUSHROOMS  
SOPPRESSATA, SPANISH CHORIZO, MANCHEGO, HUMBOLDT FOG

### **SALAD STATION**

TROPICAL SLICED FRUIT DISPLAY  
ITALIAN MELON SALAD  
ORECCHIETTE PASTA SALAD WITH APPLEWOOD BACON AND RED ONION  
THE BILTMORE WEDGE, BIBB LETTUCE, PICKLED RED ONIONS, PEPPERED BACON, WALNUTS, DRIED FRUITS, ROASTED PEAR, YOGURT HONEY DIJON DRESSING

### **INDIVIDUAL SEAFOOD SELECTIONS**

POACHED PRAWNS, HORSERADISH COCKTAIL SAUCE, LEMON  
CRAB LEGS WITH WHOLE-GRAIN MUSTARD REMOULADE  
AHI TUNA POKE, SPICY ASIAN SLAW  
SMOKED SALMON, RED ONION, HARD COOKED EGG, CAPER, DILL SOUR CREAM, PUMPERNICKEL CRUMB  
CRAB LEGS WITH WHOLE-GRAIN MUSTARD REMOULADE  
MARINATED MUSSELS AND CLAMS  
BAY SCALLOPS, CUCUMBER, TOMATO, OLIVE, BASIL VINAIGRETTE

### **CARVING STATIONS**

ROAST PRIME RIB OF BEEF, ROSEMARY GARLIC JUS LIE, CREAMED HORSERADISH  
BROW SUGAR-BASTED BONE-IN HAM, PINEAPPLE SAUCE  
CAJUN-RUBBED FREE-RANGE TURKEY BREAST, ROASTED RED PEPPER CREOLE MUSTARD GLAZE  
MINI ARTISAN ROLLS

### **SIDES**

SWEET POTATO GRATIN  
PESTO ITALIAN FARRO, SUN-DRIED TOMATOES, PINE NUTS  
SPRING SEASONAL VEGETABLES  
CHIPOTLE WHITE CHEDDAR MACARONI & CHEESE

### **CHAFERS**

GRILLED SALMON, HEARTS OF PALM, APRICOT, PISTACHIO, OLIVE OIL, WHITE WINE  
BRAISED LAMB SHANK, PEARL ONION, PANCETTA, ROASTED PEPPER, SAGE  
BAKED JAPANESE EGGPLANT, BOK CHOY, GINGER, FRIED RICE

#### **KIDS BUFFET**

ASSORTED MINI CEREALS WITH MILK  
SILVER DOLLAR CHOCOLATE CHIP PANCAKES  
BREAKFAST SAUSAGE, SCRAMBLED EGGS  
INDIVIDUAL FRUIT CUPS  
PEANUT BUTTER & JELLY SANDWICHES  
MACARONI & CHEESE  
CHICKEN FINGERS & TATER TOTS

#### **DESSERT**

ASSORTED GOURMET DESSERT DISPLAY TO INCLUDE:  
FRESH STRAWBERRY SHORTCAKE, KEY LIME PIE, INDIVIDUAL TRIFLE, CHOCOLATE COVERED  
STRAWBERRIES  
FRANGELICO TIRAMISU, RED VELVET CAKE POPS, MINI STRAWBERRY RHUBARB PIES

\*CHILDREN AGES 5-11 RECEIVE 50% OFF; 4 & UNDER ARE FREE; SUBJECT TO GOVERNMENT TAX. MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE. MENU ITEMS ARE COOKED TO ORDER & MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM OUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.