

# THE US GRANT - EASTER SUNDAY CHAMPAGNE BRUNCH BUFFET



SPRING INTO  
CELEBRATION WITH  
A BOUNTIFUL ARRAY  
OF CUISINE AND FAMILY  
ENTERTAINMENT AT  
THE US GRANT EASTER  
BRUNCH BUFFET

Sunday, April 1, 2018  
Reservations 10:30am-1pm  
(Buffet closes at 3pm)

- Live Music in the Ballroom
- Visits and Photo Opportunities with the Easter Bunny
- Gaslamp Quarter "Rabbitville" Art Exhibit in the Lobby
- Complimentary Valet Parking

\$78 per person plus tax and gratuity  
Senior and Children's Pricing Offered

**Reservations Required: 619-744-2046**



## TO SIP

Coffee, Tea, Juice and Cappuccinos

Champagne and Mimosas

## BREAKFAST BEGINNINGS

Omelet and Egg Station with Cheese, Mushrooms, Onions, Rock Shrimp, Peppers, Ham, Avocado and Tomatoes

Eggs Benedict

San Luis Chicken Apple Sausage and Apple Wood Smoked Bacon

Crispy Red New Potatoes, Herb Gremolata

Muffins, Croissants and Danishes

## SILVER DOLLAR PANCAKE STATION

Citrus Ricotta, Strawberry Syrup

Dried and Fresh Blueberry, Citrus Mascarpone Cream, Marinated Citrus

Buttermilk and Maple Syrup

## SELECTION OF ARTESIAN BREADS, CHEESE AND CHARCUTERIE STATION

## SPRING SOUPS AND SALADS

Lobster Bisque, Lobster Dumpling

Grilled and Roasted Vegetables, Portobello Mushrooms and Balsamic Glaze

Romaine Leaves with Herb Croutons and Caesar Dressing

Tomato and Mozzarella with Fig Vinegar

Artichoke and Northwest Foraged Mushrooms, Spinach Cavatelli, Sherry Vinaigrette

## CHILLED SEAFOOD

Chilled Shrimp and Crab Claws, Cocktail Sauce

Smoked Salmon, Trout, Eel and Scallops, Traditional Garnishes

## CRISPY PORK BELLY STATION

Panko Breaded Pork Belly, Poached Egg, Madeira Wine, Black Truffles

## FROM THE LAND AND SEA

Grilled Colorado Lamb Rack Station, Herb Goat Cheese Wellington, Roasted Garlic and Lamb Jus

Seared Steel, Lemon Thyme Curd, Brussels Sprouts, Beets

Grill Spanish Octopus, Charred Radicchio, Anchovy Aioli, Olives, Smoked Paprika Oil

## SEASONAL ACCOMPANIMENTS

Broccoli Rabe, Kohlrabi, Broccolini

Coffee Roasted Farmers Market Carrots

Creamy Yukon Gold Mashed Potatoes

## SWEET ENDINGS

Yogurt Parfait, Granola, Citrus

Biscotti, Currant Scones, Breakfast Breads and Sweet Rolls

Homemade Pop Tarts, Glazes, Sugars, Fruit and Berries

Cakes, Tortes and Mini Pastries

Menu Subject to Change

THE US GRANT  
A LUXURY COLLECTION HOTEL, SAN DIEGO  
326 BROADWAY, SAN DIEGO, CA 92101 USA  
T 619 232 3121 — F 619 232 3626

WWW.THEUSGRANTSANDIEGO.COM