

# THE US GRANT - MOTHER'S DAY CHAMPAGNE BRUNCH BUFFET



MOM DESERVES THE  
BEST. GIFT HER AN  
EXQUISITE DAY AT THE  
US GRANT MOTHER'S  
DAY CHAMPAGNE  
BRUNCH BUFFET.

Sunday, May 13, 2018  
Reservations 11am-1:30pm  
(Buffet closes at 3:30pm)

\$82 adults / \$72 seniors  
\$39 children, ages 4-12  
+ Tax & Gratuity

Complimentary Valet Parking

Live Entertainment & Floral Market to  
make Mom a complimentary bouquet

Reservations Required: 619-744-2046



THE US GRANT  
HOTEL  
SAN DIEGO

THE  
LUXURY  
COLLECTION

## TO SIP

Coffee, Tea, Juice, Mimosas and Sparkling Wine

## 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 Herb New Potatoes

Fresh Fruit

Muffin, Croissants, Danishes, Breakfast Breads,  
Sweet Rolls, Biscotti and Currant Scones

## CRAB CAKE STATION

Jumbo Lump Crab Cake, Salmon Caviar, Poached  
Egg, Lobster Mouseline

Crab Cake Slider, Crispy Prosciutto, Freckled  
Romaine, Béarnaise Sauce

## UNI "LOCO MOCO" STATION

Uni, Foie Gras Burger, Fried Quail Egg, Steamed  
Rice, Uni Cream

## SELECTION OF ARTESIAN BREADS AND CHEESES

## CHILLED SEAFOOD

Chilled Shrimp and Crab Claws; Smoked Salmon,  
Trout, Eel and Scallops with Traditional Garnishes

## FROM THE GRANT GRILL

Ricotta Gnocchi, Wild Ramp, Foraged Wild  
Mushrooms

## SOUPS AND SALADS

Spinach and Arugula Cream Soup, Crispy  
Guanciale, Gruyere Fleuroni

Grilled Asparagus, Portobello Mushrooms and Red  
Onions

Romaine Leaves with Herb Croutons and Caesar  
Dressing

Freckled Romaine, Smoked Blue Cheese Dressing,  
Barbecued Baby Back Rib

Marinated Japanese Eggplant, Roasted Pepper and  
Goat Cheese

Shrimp, Jumbo Lump Crab, Citrus, Avocado,  
Cilantro, Farfalle Pasta, Lemon Dressing

Tomato and Mozzarella with Fig Balsamic Vinegar

## FROM THE LAND AND SEA

Roasted Kurobuta Pork Rack, Rhubarb and  
Calimyrna Figs

Cedar Plank Smoked Sea Bass, Tomatoes, Farmers  
Market Onions, Capers

## SEASONAL ACCOMPANIMENTS

Roasted Cipollini Onions, Spring Beans

Creamy Mashed Yukon Gold Potatoes

Thumbelina Carrots, Baby Turnips and Rutabagas

## SWEET ENDINGS

Assorted Cakes and Mini Pastries

Biscotti, Currant Scones, Breakfast Breads  
and Sweet Rolls

Red Velvet Cake

Coca Nib Mille Crepe

Rose Macaroons