

# 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 16, 2017  
Reservations 10:30am-2pm  
Hosted in the newly restyled  
Presidential Ballroom

\$78 adults / \$69 seniors  
\$39 children, ages 4-12  
Reservations Required: 619-744-2039

• Live Music by the Ira Gonzalez Trio  
and an Instrumental Jazz Duo

• Family Entertainment with visits  
from the Easter Bunny, Photo Booth  
and Kids Art Activity

• Complimentary Valet Parking



## TO SIP

Coffee, Tea, Juice and Cappuccinos  
Champagne and Mimosas  
Cory's Carrot Cocktail and Mocktail ( +\$7)

## BREAKFAST BEGINNINGS

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

San Luis Chicken Apple Sausage and Apple Wood  
Smoked Bacon

Crispy Red New Potatoes, Herb Gremolata

Muffins, Croissants, Danishes, Breakfast Breads

## FRENCH TOAST STATION

Coffee, Walnut and Traditional with Assorted  
Creams, Syrups and Preserves

## BREAKFAST RAVIOLI STATION

Florentine Breakfast Ravioli with Mornay Sauce,  
Truffle Madeira Sauce

## FARMERS MARKET PARFAIT STATION

Assorted Yogurts, Creams and Fruits

## SELECTION OF ARTESIAN BREADS, CHEESE AND CHARCUTERIE STATION

## FROM THE GRANT GRILL

Beef Carpaccio, Truffle Caviar and Popcorn,  
Dry Jack Cheese, Extra Virgin Olive Oil

## SPRING SOUPS AND SALADS

Sweet Onion and Vegetable Soup with Cheddar  
Fluroens

Grilled and Roasted Vegetables, Portobello  
Mushrooms and Balsamic Glaze

Romaine Leaves with Herb Croutons and Caesar  
Dressing

Tomato and Mozzarella with Fig Vinegar

Couscous and Quinoa Salad, Romesco, Grilled  
Treviso, Almonds

## CHILLED SEAFOOD

Chilled Shrimp and Crab Claws, Cocktail Sauce

Smoked Salmon, Trout, Eel and Scallops,  
Traditional Garnishes

## FROM THE LAND AND SEA

Grilled Iberico Cabezera and Bratwurst Station

Citrus Coriander Rubbed Swordfish

## SEASONAL ACCOMPANIMENTS

Braised Artichokes, Fennel, Fava Beans

Asparagus, Morel Mushrooms

Creamy Yukon Gold Mashed Potatoes

## SWEET ENDINGS

Breakfast Breads and Sweet Rolls

Biscotti, Currant Scones

Chrusciki, "Angel Wings" Macerated Strawberries,  
Dried Strawberries, Citrus Whipped Cream, Station

Cakes, Tortes and Mini Pastries

Menu Subject to Change

Prices exclude tax & gratuity

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