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Brown Hotel offers two options for Easter brunch March 27
Choose spectacular menu of springtime dishes in the English Grill or a lavish buffet at J. Graham's Café

LOUISVILLE, Ky. (March 11, 2016) - - - Celebrate Easter with friends and family Sunday, March 27 at the Brown Hotel. Executive chef Josh Bettis and chef de cuisine Sarah DiFabio have created springtime menus incorporating classic Kentucky flavors and fresh seasonal produce in the hotel's timeless English Grill with a four-course feast and a crowd-pleasing buffet in casual venue J. Graham's Cafe. In the English Grill, the cost is \$65 per person, plus tax and gratuity, with seating from 12 to 3 .m. At J. Graham's Café, the cost is \$40 per adult or \$19 for children ages 4 to 12, plus tax and gratuity, with seating from 11 a.m. to 2:30 p.m. For more information or to make reservations, call 502-583-1234.

The Easter menu in the English Grill includes:

First Course

Country ham consommé with house pickles and crispy country ham

Second Course

Baby spinach salad with grilled peaches, candied nuts, shaved Manchego cheese and caramelized shallot vinaigrette

Intermezzo

Lemon thyme sorbet

Third Course (choose one of three)

Seared beef tenderloin with Bing cherry demi-glace, roasted garlic pommes puree and bourbon-glazed heirloom carrots

Bone-in stuffed pork chop with smoked gouda and pancetta, truffle demi-glace, creamy polenta and bourbon-glazed heirloom carrots

Seared diver scallops with smoked tomato-chile jam, toasted creamed orzo, broccoli rabe and preserved lemon

Fourth Course

Spiced carrot cake

Diners at J. Graham's Café can fill their plates with:

Chilled cucumber and avocado soup with crushed almonds

Mesclun lettuce salad with grape tomatoes, red onion, English cucumber, shaved carrots, white cheddar and toasted sunflower seeds

Cold bar with Caprese salad, Greek pasta salad, antipasto display of imported cured meats and cheeses with roasted and pickled vegetables, smoked salmon with eggs mimosa, diced onion and capers, and shrimp cocktail

Omelet station with choice of spinach, roasted red pepper, tomato, mushrooms, onion, diced ham, chopped bacon, cheddar and gouda

Assorted breakfast pastries, fruits, berries and ambrosia

Buffet of pan-seared salmon with blueberry barbecue sauce, garlic and herb baked fingerling potatoes, assorted roasted vegetables, smoked tomato grits, scrambled eggs with cheddar and fresh herbs, Applewood smoked bacon and pork sausage

Carving station with spiral honey ham with maple-bourbon glaze and mustard and herb rubbed New York strip with horseradish sauce and espresso veal jus

About The Brown Hotel:

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition since 1923. It is home to the AAA Four-Diamond English Grill and the casual venue J. Graham's Café, where guests can try the legendary sandwich the Hot Brown. The Brown Hotel is a member of Preferred Hotels and Resorts and Historic Hotels of America and was recently named one of the World's Top 500 Hotels by Travel + Leisure magazine, one of the Top 30 Hotels in the South by Conde Nast's Traveler Magazine and defined as the "epitome of luxurious" by the Courier Journal. For more information, visit www.brownhotel.com or call 502-583-1234. Follow The Brown Hotel on [Facebook](#) and [Twitter](#).

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The Brown Hotel is an 1859 Historic Hotel and holds a AAA Four-Diamond rating.