

SIROCCO

LUXE | SUNSET BLVD HOTEL

Easter 2020

April 12st From 10am to 2.00pm
\$70 Adults, \$35 Children under 12
Easter Bunny & Live Jazz Trio
Build your own bloody Mary

Omelet Station

Cage free Eggs "your way":
Farm Fresh Selection: Piquillo Peppers, Seasonal Mushrooms, Scallions, Potatoes,
Zucchini, Herbs, Chorizo, Garlic, Jalapeno, Pancetta, Tomatoes, Feta, Gruyere,
Cheddar, Rock Shrimp, Smoked Salmon

Carving/Sauté Station

Prime Rib Au Jus
Honey Roasted Ham
Italian Pasta Bar with Fresh Toppings
Buttermilk Rolls, Horseradish Cream

Chef's Batters

French Crêpes or Waffles with Nutella, Jams, Sugar or Chantilly Cream
Blueberry or Banana Pancakes with Vermont Maple Syrup, Berries and Fruit
Cheese Blintzes with Blueberry Sauce

Antipasto Display

Oyster Station by Maître Ecailler Christophe, Locally sourced Oysters, Mignonette Sauce
Smoked Salmon, Homemade Gravlax, Pickled Herring, Bagel Station
Shrimp Cocktail, Day boat Ceviche, King Crab Legs and Claws with Cocktail Sauce,
Selection of Sushi with Condiments

Salad Bar

Farmer's Market Selection including Mediterranean Orzo Salad, Greek Salad, Caprese,
Kale Salad and Organic Baby Greens

Hot Selection

Moroccan Grilled Chicken
Redskin Potato and mascarpone mash
Farmer's Market Baby Vegetable Selection
Breakfast Potatoes
Eggs Benedict
Parmesan Risotto, Seasonal Minted Pea Soup
Applewood Bacon, Artisan Breakfast sausages

Viennese Table

Croissants, Danishes, Pain au Chocolat
Assorted Bagels and Assorted Artisan Breads, Rolls
Verrines of Strawberry Shortcake, Pannacotta, Mini Crème Brulée,
Tarts, Macaroons, Cakes, Pastries, Fruit, Berries and Chocolate Confections

Libations

Complimentary Sparkling Wine, Mimosa or Peach Bellini.
Freshly Squeezed Juices, Seasonal Smoothie
Artisan Coffee and Organic Teas

*Consuming raw or undercooked poultry, meat, or eggs can increase your risk of foodborne illness.