



FOUR SEASONS LOS ANGELES OF BEVERLY HILLS PRESENTS

# EASTER BRUNCH

APRIL 16, 2017

## Breakfast and Eggs

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A selection of organic hens eggs, duck eggs, goose eggs and quail eggs

Eggs cooked any style  
Omelet with choice of condiments  
Canadian bacon Benedict with Hollandaise  
Smoked salmon Benedict with dill Mousseline  
Avocado toast with Poached egg

Apple smoked bacon, chicken and apple sausages or pork link sausage

## Waffles

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Belgium vanilla waffles made to order with a selection of toppings:  
Fried chicken and spicy honey  
Chocolate shavings, whipped cream, red berry compote, maple syrup, chocolate sauce, dulce de leche

## Cheese Blintze

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Fresh berry compote

## Morning Pastries

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A selection of mini Viennoiseries, muffins, Danish pastries and hot cross buns

## Fresh Fruits

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A selection of sliced seasonal fruits and berries

## Salads and Appetizers

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Assorted Devilled eggs (old bay shrimps, salmon caviar, Indian curry, pesto, smoked bacon)  
Smoked salmon and dill quiche  
Egg white, heritage grains, kale and asparagus frittata  
Kale and Romaine Caesar, pumpernickel croutons, grilled chicken and olives  
Easter egg potato salad  
Tricolored cauliflower salad, tatsoi and fried shallots  
Brussels sprouts, bacon and Parmesan  
Heirloom cherry tomato fatoush salad  
Classic wedge salad, ranch dressing, blue cheese crumbled, green onions crispy bacon  
Heirloom carrots, candied walnuts, golden raisin and tarragon

## Dim Sum Station

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A selection of steamed and Fried Asian Dim Sum with traditional sauces and dips

## Selection of California and Imported Artisan Cheeses

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Crackers and condiments

## Risotto Station

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Chef Mirko's traditional Easter risotto cooked in a Parmesan wheel

## Sushi and Seafood Station

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Selection of Nigiri Sushi and Rolls with condiments  
Alaskan King crab legs, chilled shrimp, Green lip mussels, Oysters and steamed clams  
Seared tuna with wasabi Mayonnaise  
Salmon gravelax and Salmon eggs  
Cambridge House smoked salmon, traditional garnishes.  
Cocktail sauce, Mayonnaise and Lemon Aioli

## Carving Station

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Roasted Prime Rib, Natural jus, horseradish cream or grain mustard  
Honey Glazed smoked ham  
Slow roasted leg and Shoulder of lamb, mint sauce and natural jus

## Entrees

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Braised beef cheeks with soy, sesame seeds and mangoes  
Jidori Chicken Pot Pie  
Herb roasted Halibut with spring peas and escarole  
Crab and scallops Gateaux with Newburg sauce  
Grilled asparagus with lemon and Parmesan  
Heritage grain and root vegetables risotto  
Thyme and rosemary roasted crushed fingerling potatoes  
Tandoori baked tricolor cauliflower

## Children's Buffet

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Assorted vegetable crudites with dips, Mini Cheese Burgers, Mini ham and cheese cordon bleu, organic buttermilk chicken tenders, honey mustard dip, tater tots, macaroni and cheese, Jello with fruit, peanut butter-jelly sandwiches, ham and American cheese finger sandwiches, and Devilled eggs

## Frede's Chocolate and Candy Factory

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A vast selection of Easter chocolate eggs and candies, Fantasy warm "chocolate mill" dipping heaven; create your own dipping skewer from a choice of berry, gummy bear candy, crackers and fruits

## House Made Gelato and Doughnuts

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Gelato Galore

Federico's house made Gelato with various toppings, sauces and cookies

A vast selection of Easter based desserts from around the world

House made doughnuts with assorted topping

BUFFET HOURS : 10:00 AM -3:00 PM

ADULTS: \$125.00

CHILDREN 5-12: \$63.00

CHILDREN UNDER FOUR EAT FREE

TO PLACE RESERVATIONS, PLEASE GO TO:

[HTTP://WWW.CULINARESTAURANT.COM](http://www.culinarestaurant.com)

