



POP, FIZZ,
CHEERS!

GRAND CAFÉ
NEW YEARS EVE DINNER BUFFET
SUNDAY, DECEMBER 31

PLEASE VISIT OPENTABLE.COM OR CALL 213-356-4155 FOR RESERVATIONS

SOUP & SALAD STATION

ROASTED CORN AND BEAN SOUP

Crème, Cilantro, Crisp Tortillas

WINTER GREENS

Roasted Walnuts, Goat Cheese, Cranberry
Orange Vinaigrette

HEIRLOOM SPINACH

Bleu Cheese, Candied Pecans, Dried Cherries,
Lemon Champagne Dressing

ROASTED WOODLAND MUSHROOMS

Maple Balsamic Dressing, Petite Tomato, Chive

CHEESE & CHARCUTERIE

Honeycomb, Pickled Onions, Rustic Bread

APPETIZERS

CARAMELIZED BRUSSEL SPROUTS

Smoked Bacon, Sweet Onion

CHARRED CAULIFLOWER

Crispy Chickpeas, Cardamom

MAYTAG BLUE CHEESE MASHED POTATOES

Country Butter, Chives

MAPLE GLAZED SWEET POTATO

Brown Sugar, Pecans

BRAISED PORK BELLY

Black Eyed Peas, Collards, Ham Hock Jus

PAN SEARED SEABASS

Champagne Beurre Blanc

COASTAL SELECTION

POACHED SHRIMP

LITTLE NECK CLAM

SNOW CRAB LEGS

LOBSTER COCKTAIL

CHEF'S CARVING STATION

HORSERADISH CRUSTED PRIME RIB

Au jus & Creamy Horseradish

HERB ROASTED LEG OF LAMB

Mint Chutney

CRANBERRY MAPLE GLAZED PORK RACK

Cinnamon Apple Jam

SWEET ENDINGS

CHOCOLATE PECAN PIE

CRANBERRY APPLE TART

BOURBON BREAD PUDDING

PUMPKIN WHITE CHOCOLATE CHEESECAKE

BOURBON BREAD PUDDING

\$55 ADULTS, \$20 CHILDREN 6 – 12
COMPLIMENTARY FOR CHILDREN 5 & UNDER ACCOMPANIED
BY AN ADULT (EXCLUDES TAX & GRATUITY)
INCLUDES SOFT DRINKS AND BOTTOMLESS MIMOSAS FOR
ADULTS 21+
SEATING AVAILABLE EVERY HALF AN HOUR
FROM 5:00 PM – 10:30 PM