

Mother's Day Brunch

\$295 Per Adult | \$70 Per Child
May 14, 2023, 10:00 AM – 2:30 PM
Curated buffet-style brunch with stations
Complimentary Champagne, Mimosa and Bellinis

THE LANGHAM CHICAGO

CHEF'S STATIONS

CHEF'S SPECIALS

JAMAICAN JERK CHICKEN with momma's jerk sauce, sweet plantains

TUNISIAN LAMB CHOP cardamom carrots, smoked goat yogurt, coriander

ROBATA PRAWNS black garlic risotto, coconut cream, yuzu kosho, lemon grass

SPRING PEAS AND SPINACH TORTELLINI mushrooms, garlic parmesan cream

STEAMED BROCCOLINI organic olive oil, oregano
CREAMY MASHED POTATOES

CHEF'S SPECIAL DESSERTS

Gianduja, raspberry, lemon pie, passion fruit cheesecake, tiramisu, assorted macarons, strawberry mousse, cherry mousse, blueberry and raspberry fruit tarts

KIDS STATION

LITTLE ONES

Tiny vegetable crudité with ranch dressing, peanut butter and jelly sandwiches, macaroni and cheese, grilled cheese sandwiches, crispy chicken fingers with French fries, cheeseburger sliders on sesame buns

DESSERT STATIONS

CHOCOLATE FONDUE

Assortment of pound cakes, cookies, fresh fruit, pretzels, homemade marshmallows with your choice of pink dark chocolate from cascading fountain

PINK KONES "GELATO SHOP"

10 flavors of house-made gelato with an explosion of toppings, cones and cups

BRUNCH STATIONS

FRENCH BAKERY

French bakery croissants, Danish, muffins, locally sourced vine-ripened fruit, elderflower honey yogurt parfait served with blueberries and granola

LANGHAM SIGNATURE BREAKFAST

Poached eggs benedict with Canadian bacon; cage-free scrambled eggs; roasted Roma tomato, garlic, fine herbs, market mushrooms, caramelized onions, rosemary; applewood smoked bacon and baked beans in tomato sauce; vanilla pearl sugar waffles; brioche French toast served with chantilly cream and lemon curd

SOUPS AND SALADS

SOUPS black cardamom cauliflower and cream of corn

SALADS salt-baked farm beets with cider dressing, shaved black kale with mustard vinaigrette, baby lettuces with balsamic vinaigrette

INTERNATIONAL AND DOMESTIC CHARCUTERIE

Artisanal and farmhouse cheeses, cured meats, flatbread, grissini, country bread, pickled vegetables, gourmet mustards, fruit compotes, marinated olives

CARVING STATION

PEPPER CRUSTED TOMAHAWK CHOP with horseradish cream and salsa verde

GRILLED SNAPPER "TACOS" with guajillo sauce, pickled red onion, tortilla

NORWEGIAN SMOKE HOUSE

Cold smoked Scottish salmon; pastrami salmon, dill salmon, sliced heirloom tomatoes, whipped cream cheese, Salt Spoon bagels

LIVE CAVIAR STATION

Paired with Perrier Jouet Grand Brut

Petrossian caviar collection, king crab salad, west coast uni and lobster medallion served with confit baby potato, buckwheat blini, brioche toast, onions, chopped egg, chives, crème fraîche

SEAFOOD MARKET

Chilled jumbo shrimp, Alaskan snow and king crab, seasonal selection of oysters, green lip mussels, grilled squid and shrimp shooter served with traditional and European cocktail sauces, and horseradish

HAND-ROLLED OSAKA SUSHI

MAKI ROLLS California, spicy tuna, vegetable, tempura shrimp