

BRUNCH STATIONS

FARM FRESH

French bakery croissants, Danish, muffins, locally sourced vine-ripened fruit, and 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

NORWEGIAN SMOKE HOUSE

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

INTERNATIONAL AND DOMESTIC CHARCUTERIE

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

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

CLASSIC CUTS

HERB BUTTER TOMAHAWK STEAK with béarnaise sauce, horseradish cream, salsa verde

MILK FED PORCELET PORCHETTA with truffle herb mustard sauce, pineapple mostarda

HAND ROLLED OSAKA SUSHI

MAKI ROLLS California, spicy tuna, vegetable, tempura shrimp

NIGIRI yellow tail, tuna, salmon, vegetable

CHEF'S SPECIAL BRUNCH

PAN ROASTED BRANZINO with baby fennel barigoule, yellow tomato fumet

COLORADO LAMB LOIN CHOP with gigante bean cassoulet, fig tapenade, salted pork belly

PAN ROASTED PEKIN DUCK BREAST with sunchokes, turnips, smoked apples, manuka honey

RIGATONI PASTA with pesto sauce, semi-dried tomato

GRILLED ASPARAGUS romesco, pickled fennel, mizuna

MASHED POTATOES with roasted garlic

Easter Brunch

\$295 Per Adult | \$70 Per Child

April 9, 2023, 10:00 AM – 2:30 PM

Curated buffet-style brunch with stations
Complimentary champagne, mimosas and bellinis

THE LANGHAM

CHICAGO

KIDS STATION

LITTLE BUNNIES

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

ICE CREAM SANDWICH STATION

Selection of house-made ice creams sandwiched between two cookies or devil's food cake, chocolate chip, or vanilla bean. Served with assorted toppings

RAINBOW CANDY COTTON TAIL

Made-to-order whimsical cotton candy in pastel colors

CHEF'S SPECIAL DESSERTS

VERRINES lemon cream pie, strawberries and cream, yogurt panna cotta with cherry gelee, pistachio crème brûlée, malted milk chocolate cheesecake, assorted flavored macarons

PETIT FOURS carrot cake mousse, coconut lime mousse, rich chocolate tart, blueberry and raspberry fruit tarts