

# jazz brunch

\$50 per person + tax and gratuity, \$75 with oyster display stations

sofitel LA

## display

- » oysters rockefeller
- » oysters bienville

## specialty entrées (choice of two)

- » poached eggs with tasso hollandaise and cajun beans
- » fried chicken with red beans and rice
- » bbq gulf shrimp with rosemary biscuits and corn fritters with jalapeño jelly
- » crawfish etouffee
- » blackened white fish and dirty rice
- » smoked duck
- » pecan-roasted fish with sauce mènuniere
- » shrimp creole

## sides (choice of 2)

- » jambalaya
- » seafood gumbo
- » crawfish pies
- » biscuit and gravy
- » andouille links wrapped in puff pastry with creole mustard aioli
- » pecan-cruste sweet potato cake with creole tomato glaze

## the basics

- » fresh seasonal fruit and berries
- » scrambled eggs with chives
- » applewood smoked bacon
- » roasted red potatoes

## desserts (choice of two)

- » pecan pie
- » cane-syrup ice cream
- » café brûlot crème brûlée or pot de crème
- » beignets with homemade jams
  
- » lavazza regular and decaffeinated coffee
- » harney & sons teas
- » freshly squeezed orange and cranberry juice

## specialty bar

\$25 per person plus tax & gratuity

- » mimosas
- » bloody marys with cocktail shrimp

