

Easter Brunch Buffet at the Westin Washington DC City Center

12 pm to 3pm April 24, 2011

Begin...

Fresh Peruvian Chilled Asparagus with Citrus Aioli
Chesapeake Sea Treasure Salad of Lump Crab, Scallops,

Shrimp, Squid Rings, and Wakame Sea Weed

Filled Easter Eggs (various toppings)

Scottish Smoked Salmon with Pumpernickel-Dill Cream
Cheese Triangles

Thai Spicy Chicken Salad in Miniature Bamboo Boats

Antipasti including: Soppresata, Capicola, Marinated
Vegetables, Olives, and Cherry Mozzarella

Fresh off the Grill...

(Prepared to order)

Herb de Provence Marinated & Roasted Lamb with
Ratatouille Timbale and Tunisian Cous Cous

Grilled Teres Major Beef Medallions topped with Truffle
Merlot Sauce with Early Spring Vegetable Medley and
Fingerling Potatoes

Flash Broiled Mediterranean Rock Fish Fillet with Roasted
Garlic, Tomatoes and Greek Olives with Quinoa Pilaf and
Spring Vegetable Medley

Finish...

White Chocolate Mousse Cake with Strawberries

Black Forest with Macerated Dark Cherries, Fresh
Chantilly

Chocolate Ganache Swirled Cheese Cake

Cannolis Filled with Sweet Marscapone Cream

Miniature Spring Desserts and More...

WESTIN
HOTELS & RESORTS

Adults \$40.00

Children \$18.95

(12 & under)

*Please Call to
Make Reservations
202.429.1700 x2500*