



Father's Day Champagne Brunch

• • • Sunday, June 17th, 2007 • • •

Brunch seating from 9 a.m. to 3 p.m.

Omelettes & Eggs

Custom make an omelette of your choosing or make your own "egg scramble"

ham peppers feta mushrooms
tomatoes spinach bacon cheddar cheese

Carving Station

Prime Rib accompanied by horseradish sauce and au jus. Turkey breast accompanied by Cranberry sauce, mayo, mustard, and of course gravy

Tropical Fruit Salad

Seasonal selections including: cantaloupe, honey dew, pineapple strawberries, and blueberries

Salad

Grilled vegetables with balsamic vinaigrette, Caesar romaine hearts, parmesan and garlic costini, Seafood salad with Chef's mixture of great seafood stuff

Side Dishes

Chef's Secret Weapon Mashed Potatoes, creamy spinach, and dinner rolls (split)

Assorted Dessert Unlimited Champagne

Mini pastries

Bottomless glasses of Grandial Brut

Pastas

Tortellini Florentine dressed in a pesto cream sauce

Reservations are Required

Please call 562.439.2119 x.234 or visit www.lbma.org

Claire's
at the Museum

Adults
Children
(12 & under)

\$45
\$16
tax & gratuity
not included

Long Beach Museum of Art