

L.A. Easter Guide: Egg Hunts, Church Services, Brunch and What to Watch

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by Natalie Stone

A roundup of Easter-themed Los Angeles events and "hoppenings."



Getty Images Celebrating Easter in Los Angeles? Whether the spring holiday has you in the mood for a candy-filled egg hunt, church service, boozy brunch or sitting on the couch with Peeps in hand and watching Easter-themed films, *The Hollywood Reporter* offers a weekend guide to celebrating.

Brunch Offerings



Courtesy of The District

Fig Santa Monica

101 Wilshire Blvd., Santa Monica

Time: 7 a.m.-2:30 p.m., 5 p.m.-10 p.m.

Easter brunch will feature seasonally inspired special items, including dungeness crab and lobster benedict, bacon waffles and more.

Love and Salt

317 Manhattan Beach Blvd. Manhattan Beach

Time: 10 a.m.-3 p.m.

Easter brunch diners can order any of their favorite Love and Salt dishes, which includes warm Italian donuts and avocado toast.

Tanzy

10840 Wilshire Blvd, Westwood

Time: 10:30 a.m.-2:30 p.m.

Easter brunchers can choose dishes from Tanzy's brunch menu as well as a drink from the bloody Mary bar. As a bonus, "hipster bunny" will make a rare appearance.

The District

8722 West Third Street, L.A.

Time: 11 a.m.-4 p.m.

Easter brunch dishes include brioche French toast and a breakfast flatbread. If the Fizzy Bunny Cocktail is ordered, the lucky winner to find the golden Easter egg in their cocktail wins a VIP bottle ser

vice table for six guests at the soon-to-launch live music night, as well as VIP floor seats to see the Los Angeles Clippers.

Chaya

525 S. Flower Street, Downtown L.A.

Time: 11 a.m.-3 p.m.

Easter brunch (\$65 buffet and \$15 bottomless mimosas) will feature omelets, waffles, prime rib and more.

Bar Brix

2442 Hyperion Ave., Silver Lake

Time: 10 a.m.-3 p.m.

Easter brunch will offer a specialty crab & asparagus scramble that can be paired with the restaurant's \$8 bottomless mimosas.

The Front Yard

4222 Vineland Ave., North Hollywood

Time: 11 a.m.-3 p.m.

Easter brunch buffet-style offerings will include carved pasture raised heritage ham, eggs benedict and shrimp and grits.