

More hotels spruce up breakfast offerings

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Move over pancakes and omelets. Make room for lobster hash and five-spiced waffles with duck confit.

A growing number of hotels, particularly upscale ones, are treating breakfast like dinner, offering gourmet specials in addition to common breakfast foods.

Special entrees can increase restaurant revenue, attract local residents and differentiate a hotel from its competitors. Chefs can be more creative and use more local or seasonal foods. Guests also benefit because they have more choices and, maybe, a more memorable hotel stay.

"There's a big emphasis on special menus," says Jeanne Bischoff, publisher of Hotel F&B, a food-and-beverage trade magazine.

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