



# Thanksgiving Day Brunch Menu



AT PARK HYATT AVIARA



*\$105 for adults / \$55 for kids 3-12*  
*11:00 am - 4:00 pm*

## SEAFOOD DISPLAY

Poached Jumbo Shrimp, Chipotle Cocktail Sauce, Remoulade  
Smoke Salmon, Bay Scallops and Trout  
Cream Cheese, Purple onions, Sliced Tomatoes, Capers, Grated Eggs,  
Sour  
Cream, Lemon Wedge  
Assorted Mini Bagels

## SELECTION OF MAKI SUSHI AND SASHIMI

Assorted Sushi Rolls, Tuna and Salmon Sashimi  
Wasabi, Soy, Pickled Ginger and Marinated Seaweed Salad

## ARTISAN SALUMI AND CHEESE

Array of Local Salumi and California Cheeses  
House Pickled Vegetables, Cornichons, Grain Mustard,  
Fruit Compote Grilled Country Bread

## COLD BUFFET

Roasted Sweet Potato, Charred Poblano Chili and Corn,  
Cumin Lime Vinaigrette

Mini Fall Tart, Beets, Goat cheese Mousse, Pistachio,  
Arugula and Frisée

Roasted Brussel Sprout Salad, Caramelized onion and fennel, pancetta,  
mustard-Buttermilk Vinaigrette

All Natural Cured Beef Tenderloin Carpaccio, Pickled Persian Cucumber,  
Onion Tobacco, Baby Arugula, Local Pressed Olive Oil

Chilled Heirloom Carrot Soup, lemon crème Fraiche, Spiced Hazelnuts  
Local Organic Greens, Candied Pecans, Dried Cranberry, Goat Cheese,  
Roasted Butternut  
White Balsamic Vinaigrette

Grilled Baby Gem, Roasted Garlic Bread Croutons, Sherry and  
caramelized Shallot Vinaigrette, Shaved Midnight Moon.

Seafood Ceviche, Snapper, Shrimp, Calamari, avocado, cilantro, sweet  
onion tomato in Verrine

Selection of Artisanal Cheeses, Local Honey, Pome Chutney

Selection of Ripe Seasonal Fruits





# *Brunch Menu*

## *Continued*



### **BREAKFAST ITEMS**

Smoked Bacon, Chicken Apple Sausage, Pork Sausage  
Pecan Pie French toast – Maple Syrup, Blueberry compote  
Duck Ham Benedict- Sweet potato Biscuit, Poached Farm Egg,  
Winter Orange Hollandaise

### **STATIONS**

Omelet and Eggs to Order

### **CARVING STATION**

Aviara Honey Roast Turkey, Wild sage scented Gravy, Cranberry Mostarda  
Prime Rib, Creamy Horse radish, Truffle scented Au Jus

### **HOT BUFFET**

Cornbread Stuffing, Chorizo and Dates

Pork Belly and Spaetzle, Celery Root, Rapini, Roasted Garlic Fondue,  
Crème

Fraiche, Parsley, Preserved Lemon

Seabass and Octopus, Purple Cauliflower Crema, Fregola, Castelvatrano  
Olives, Calabrian Chiles, Roasted Fennel, Escarole

Butternut and Brussel Sprouts, Butternut Puree, Smoked Celery root,  
Chipolini onions, Pomegranate Seeds

Smoked Cheddar Whipped Potatoes, Snipped Chives, Honey Bourbon  
Gravy

### **PASTRIES BUFFETS**

Cakes

Pumpkin pie | spiced Apple cake | Gateau basque | Pecan Pie |  
Almond PEAR

Frangipane | Vegan Vanilla & Chocolate Cake | Pumpkin Pie |  
Sweet Corn

Cake | Assorted Cheesecakes | Flavored Cream Puffs

Verrines


Orange Chocolate Pot de Creme | Crème Brulée | Sweet Potatoe  
Mousse | Spiced Truffle

Confections & Kids

Assorted truffles, nougat, Caramels | Flavored Cup Cakes |  
Shortbread Cookies | Sugar Cookies | Kids Pumpkin Pie |  
Chocolate Brownies

Station

Molted Chocolate Spiced Cake



*Pricing excludes tax and gratuity*

