



# *Christmas Day Brunch Buffet*



AT PARK HYATT AVIARA

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

## **ICED SEAFOOD DISPLAY**

Chilled Jumbo Shrimps, Cocktail Sauce,  
Remoulade and Lemon Wedges

## **SELECTION OF SUSHI AND SASHIMI**

Assorted Maki Sushi, Tuna and Salmon Sashimi, Soy Sauce,  
Pickled Ginger, Wasabi

## **HOUSE SMOKED FISH PLATTER**

Smoked Salmon & Trout Traditional Garnishes and Mini Bagels

## **CHARCUTERIE STATION**

Artisan Local Salumi, prosciutto, Mortadella  
Cornichons, Assorted Mustards, Pickled Vegetables

## **LOCAL CALIFORNIA CHEESE DISPLAY**

Humboldt Fog, Fiscalini aged Cheddar, Point Reyes Blue Cheese  
Accompanied with Dates Chutney, Roasted Nuts, Grilled Levain Bread  
Winter Sliced Harvest Fruits

## **COLD BUFFET**

Pear and Parsnip Gazpacho chasers, pistachio oil

Salmon Poke Verrine

Macadamia Nuts, Avocado Mousse, sesame Seeds, Pickled Red Onions

House Smoked Scallops

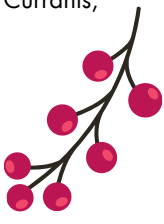
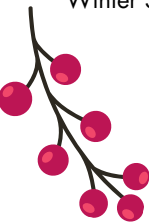
Chayote Slaw, Cilantro, Crema Mexicana, Chipotle Oil

Mixed Winter Greens, Candied Pecans, Pink Grapefruit Supremes, Lemon  
and molasse Vinaigrette

Beef Carpaccio, Chimichurri Dressing, Grilled Baby Gems, Fried Capers,  
Hard boiled Eggs

Roasted Beets, Grated Goat Cheddar, Watercress, orange segments

Winter Squash, Quinoa, Smoked Duck, Shaved Fiscalini, Dried Currants,  
Kale, Meyer Lemon Dressing





# *Brunch Menu*

## *Continued*

### **HOT BUFFET**

Sage and Prosciutto Pork Roulade  
Smoked Celery root mashed potato, Roast Carrot, purple Kale, Green Peppercorn Gravy, Lemon Zest

Pacific Saebass and Shrimp  
Gigante Beans, Swiss Chard, Fresno Chile, Olives, Roasted Red pepper Coulis

Wild Mushroom Farro  
Roasted winter squash, Romanesco, Smoked Almonds

Swirled French Toast  
Vanilla Mascarpone , Crystalized Cranberries, Crispy Mint

Salmon Pastrami Benedict  
Sautéed Spinach, Hollandaise, Paddle Fish Roe

Country Sausage Patties, Smoked Bacon & Chicken Apple Sausage

Assorted dim sum  
Sweet Chili and Soy Sauce

### **CARVING BY A CHEF**

Coffee Rubbed Prime Rib  
Sherry au Jus, and Creamy Horseradish

### **OMELETS PREPARED BY CHEF**

### **DESSERT BUFFETS**



YULE LOG  
SALTED CARAMEL, WHITE CHOCOLATE CRANBERRY, BLACK FOREST

PIES  
PUMPKIN, PECAN, VANILLA BEAN CHEESECAKE

TARTS  
BASQUE, VANILLA & BERRY, SUGARED CRANBERRY PAVLOVA

VERRINE  
GINGERBREAD CRÈME BRULÉE, TIRAMISU, POMEGRANATE  
PANNA COTTA

CONFECTIONS  
CHRISTMAS SUGAR COOKIES, ASSORTED MACARONS, COCONUT  
MACARONS ASSORTED FUDGE, ASSORTED CHOCOLATE  
TRUFFLE, ASSORTED MARSHMALLOW, ASSORTED NOUGAT



*Pricing excludes tax and gratuity*