



# Thanksgiving Day Brunch Menu



AT PARK HYATT AVIARA



*\$140 for adults/ \$60 for kids 3-12*  
*11:00 am - 3:00 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

Autumn Verrine, Roasted Beets, Goat Cheese, Orange Segment,  
Pistachio Dust

Mulled Red Wine Poached Pears, Frisée, Grilled Treviso, Red Wine  
Vinaigrette, Spiced Pumpkin Seeds

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, Roasted Butternut Squash, Brown butter Crème,  
Candied Hazelnuts, Pomegranate Seeds

Baby Gem Lettuce, Smoked Blue cheese, Roasted Tinkerbelle Peppers,  
Orange & Fennel Seed Agra dolce

Local Rockfish Ceviche Tostada, Avocado, Cilantro, Roasted Tomatillo,  
Sunflower Seeds

Selection of Artisanal Cheeses, Local Honey, Pome Chutney

Selection of Ripe Seasonal Fruits





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# *Brunch Menu*

## *Continued*



### **BREAKFAST ITEMS**

Smoked Bacon, Chicken Apple Sausage, Pork Sausage  
Pumpkin Pie French Toast, Maple Syrup, Cinnamon Whipped Cream  
Lox & Bagel Benedict, Mini Everything Bagel, Poached Farm Egg, Red  
onion – Tomato Jam, Dill Hollandaise, Fried Capers

### **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**

Herbed Focaccia Stuffing, Smoked Bacon, Celery, Caramelized Onions

Maple Brined Pork Shanks, Celeriac Puree, Roasted Rainbow Carrots, King  
Trumpet Mushrooms, Black Kale, Braising Jus

Baja Bass, Olives, Fennel, Dried Currants, Sundried Tomatoes, Onion  
Crème

Caramelized Brussels Sprouts, Gold Raisins, Capers, Sherry Vinegar, Chili  
Flakes, Roasted Maple Pumpkin

Whipped Potatoes, Roasted Garlic Butter, White Gravy


### **PASTRIES BUFFETS**

#### *Desserts*

Pumpkin Pie | Pecan Pie | Turtle Cheesecake |  
Gingerbread and Apple Bundtcake | Orange Cranberry  
Cupcake | Carrot cake | Funfetti Cake Pop | Chocolate  
Whoopee Pie | Rice Krispy Treat | Assorted Truffles |  
Apple Pie Varrine | Blackberry Panna Cotta

#### *Baker's Corner*

Croissant | Chocolate Croissant | Maple Cinnamon Roll |  
Pumpkin Danish



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*Pricing excludes tax and gratuity*

