



Christmas Brunch Buffet Menu



 AT PARK HYATT AVIARA 

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

SEAFOOD DISPLAY

Chilled Jumbo Shrimps
Cocktail Sauce, Remoulade and Lemon Wedges

SELECTION OF MAKI SUSHI AND SASHIMI

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

ARTISAN SALUMI AND CHEESE

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

HOUSE SMOKED FISH PLATTER

Smoked Salmon & Trout, Traditional Garnishes and Mini Bagels

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

Ube Vichyssoise , Hazelnut Crème , Potato Chip
Spicy Salmon Verrine, Puffed Wild Rice, Parsnip Puree, Micro Arugula

Bay Scallops and Local Rock Fish Ceviche, Chorizo, Avocado Mousse,
Pickled Red Onions, Roasted Tinker bell Peppers

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

Beef Tartar, Sourdough Toast, Radicchio Marmalade, Parmesan Crème,
Arugula, Balsamico

Roasted Beets, Grated Goat Cheddar, Watercress, Orange Segments

Roasted Delicata Squash, Dukkah, Tahini Vinaigrette, Baby Kale, Radishes

CARVING STATION

Garlic & Rosemary Rubbed Prime Rib
Mushroom Au Jus and Creamy Horseradish

Salmon Filet House Smoked
Bourbon Brown Sugar Glazed





Brunch Menu *Continued*



STATIONS

Omelet and Eggs to Order

HOT BUFFET

Buttermilk Spiced Crispy Quail, Celeriac-Potato and Smoked Gouda Puree,
Braised Collard Greens and Bacon, Apple Slaw

Pacific Seabass, Clams, Roasted Winter Squash, Kale, Lentil Vinaigrette

Wild Mushroom Farro
Roasted Parsnips, Rapini, Pumpkin Seeds

Coffee Cake French Toast, Streusel Crumble , Coffee Anglaise

Loco Moco Benedict
Kahlua Pork, Nori, Poached Farm Egg, Roasted Gravy

Country Sausage Patties, Smoked Bacon & Chicken Apple Sausage

DESSERT BUFFET

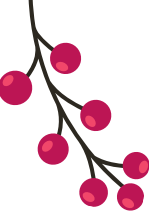
Yule Logs & Cakes
Salted Caramel, White Chocolate Cranberry, Chocolate
Orange, Carrot

Pies & Tarts
Apple, Vanilla Bean Cheesecake, Almond Frangipane

Verrine
Gingerbread Creme Brulee, Pomegranate Panna Cotta

Confections
Chocolate Dipped Rice Treats, Assorted Macarons,
Assorted Chocolate Truffle

Pastries
Croissant, Chocolate Croissant, Pecan Roll



Pricing excludes tax and gratuity

