



Mother's Day Brunch

California Salon

AT PARK HYATT AVIARA

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

STARTERS

ICED SEAFOOD DISPLAY

Jumbo Shrimp Cocktail on Ice
Chipotle Cocktail Sauce, Remoulade and Lemon Wedges

CURED MEATS & CALIFORNIA HANDCRAFTED LOCAL SALUMI

House Pickled Vegetables, Red Wine Mustard

SELECTION OF MAKI SUSHI AND SASHIMI

Tuna and Salmon Sashimi, Array of Sushi Rolls
Wasabi, Soy, Pickled Ginger and Wakame

AMERICAN FARMHOUSE CHEESE DISPLAY

Roasted Nuts, Local Honey, Fruit Compté
Selection of Ripe Seasonal Sliced Fruits & Berries

SMOKED FISH PLATTERS

Smoked Salmon, Smoked Scallops and Smoked Trout
Cream Cheese, Purple Onions, Sliced Tomatoes
Capers Grated Eggs, Sour Cream, Lemon Wedge
Mini Bagels

COLD BUFFET

Green Goddess Salad, Artisan Greens, Watermelon
Radish, Cherry Tomato, Cucumber, Kalamata Olives
Garbanzo Beans, Pickled Red Onions, Goat Cheese

Garden Millet Salad, Baby Carrots, Romanesco
Crispy Leeks, Spinach, Herb Lemon Cumin Vinaigrette

Crab Salad Parfait, Mandarin, Celery, Frisee, Avocado
Aioli

Curry Cauliflower, Tzatziki, Mache, Feta Cheese
Pine Nuts, Smoke Paprika Oil

Seasonal Fruit & Prosciutto Crostini, Whipped
Ricotta, Micro Basil, White Balsamic Glaze

Tahitian Poisson Cru, Ahi Tuna, Shrimp, Persian
Cucumber, Red Onion, Lotus Root Chip

Shaved Cured Bresaola Beef, Sweet Spring Peas Pan
Cotta, Pickled Strawberries, Parmesan Crisps





Continued

HOT BUFFET

ALASKAN HALIBUT

Beluga Lentils, Mussels, Roasted Artichoke, Oven Dried Tomatoes,
Seagrass, Saffron Mussels Jus

BLACKBERRY & SABA GLAZED QUAIL

Wild Rice, Truffle Pea Fondue, Blistered Peas

GRILLED LAMB LOIN

White Asparagus Nage, Favetta, Tinkerbell Peppers, Natural Jus

ROASTED ASPARAGUS & WILD MUSHROOMS

Meyer Lemon Ricotta, Shaved Asparagus Spring Onion Salad

CARVING STATION

SMOKED PRIME RIB

Creamy Horseradish, Bordelaise Jus

RYE CRUSTED CEDAR PLANK SALMON

Hazelnut & Strawberry Romesco

CHEF PREPARED OMELET STATION

Omelets made by a chef to your liking

BREAKFAST DELIGHTS

BLT BENEDICT

Smoked Pork Belly, Arugula, Grilled Tomato, Choron Sauce

CHERRIES JUBILEES FRENCH TOAST

Brioche, Vanilla Sauce, Brandied Cherries

BREAKFAST PASTRIES

Croissant, Strawberry Brioche, Cinnamon Roll, Gluten Free
Blueberry Muffin

DESSERT

PASTRIES & VERRINES

Raspberry Tart, Lemon Shortbread, Raspberry
Almond Gateaux, Dulce Cheesecake, Double Chocolate Mini
Tart, Carrots Cake Bund, Truffles, Macarons
Funfetti Cake Pop, Chocolate Whoopie Pie
Caramel Banana Gateaux, Lemon Lavender Mousse
Strawberry Shortcake, Chocolate and Coconut



Pricing excludes tax and gratuity
