



# Thanksgiving Day Brunch Menu



AT PARK HYATT AVIARA



11:00 am - 3:00 pm

*\$140++ adults/ \$60++ children under 12  
(children under 2 dine complimentary)*

## SEAFOOD DISPLAY

Poached Jumbo Shrimp  
Chipotle Cocktail Sauce, Remoulade

Smoked Salmon, Bay Scallops and Trout  
Cream Cheese, Purple Onions, Sliced Tomatoes, Capers, Grated Eggs, Sour  
Cream, Lemon Wedges

Assorted Mini Bagels

## SELECTION OF SUSHI ROLLS AND SASHIMI

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

## APPETIZERS AND SALADS

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

Orzo  
Radicchio, Arugula, Butternut Squash, Crispy Pancetta, Cranberries, Pine Nuts, Creamy  
Lemon & Thyme Vinaigrette

Sage & Pumpkin Panna Cotta  
Horchata Crème Fraiche, Candied Pumpkin Seeds

Pearl Onion Tart  
Smoked Duck Breast, Figs, Gruyere Cheese, Balsamic Glaze



Octopus and Calamari Salad  
Saffron Aioli, Borlotti Beans, Fennel Fronds, Chorizo Chips

Honey Roasted Persimmon  
Pearl Radicchio, Frisée, Baby Kale, Pomegranate Seeds, Candied Walnuts, Maple Orange

Chef Artisanal Bitter Greens Mix  
Serrano Ham Crisps, Purple Sweet Potato, Pickled Golden Raisin, Watermelon Radish,  
Candied Hazelnuts, Goat Cheese Crumbles, Spiced Apple Vinaigrette

Lobster Salad Crostini  
Meyer Lemon Aioli, Micro Chives, Kumquat Chip

Selection of Ripe Seasonal Fruits





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## BREAKFAST ITEMS

Smoked Bacon

Chicken Apple Sausage

Pork Sausage

Cinnamon Spiced French Toast

Maple Roasted Sweet Potato Crème, Toasted Marshmallow

Eggs Benedict

Bacon-onion Jam, Arugula, Choron Sauce, English Muffin

Omelet Station

Eggs carefully made to order

## CARVED BY A CHEF

Aviara Honey Roast Turkey

Wild sage scented Gravy, Cranberry Mostarda

Coffee Rubbed Prime Rib

Creamy Horseradish, Red Eye Au Jus

## HOT ITEMS

Herbed Focaccia Stuffing

Smoked Bacon, Celery, Caramelized Onions

Braised Pork Cheeks

Apple Brown Butter, Apple Slaw, Roasted Carrots Creamy Polenta

Olive Oil Poached Bass

Roasted Parsnips, Pickled Gold Raisins, Caperberries, Parsnip Crème, Pomegranate Seeds

Caramelized Brussels Sprouts

Celeriac Puree, Fermented Serrano Honey, Grilled Pears, Banyuls Vinegar, Tinkerbell Peppers

Whipped Potatoes

Roasted Garlic Butter, White Gravy

## PASTRIES

Pain Au Chocolat, Pumpkin Croissant, Caramel Almond

Brioche, Apple Cinnamon Danish, Jelly Filled Donut

## DESSERTS

Pumpkin Pie, Pecan Pie, Sugared Cranberry Gateaux, Apple Frangipane, Sweet Potato Varine, Caramel Apple Cake Pop, Red Berry Pie, Maple Cookie, Sticky Toffy Pudding, Citrus Cheesecake, Triple Chocolate Tart, Vegan Carrot Cake, Double Chocolate Orange Cake, Vanilla Bean Meringue

