



Christmas Brunch Buffet Menu

 AT PARK HYATT AVIARA 

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

ICED SEAFOOD DISPLAY

Chilled Jumbo Shrimps, Green Lip Mussels, Snow Crab Claws
Cocktail Sauce, Remoulade, Verjus Mignonette 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 & Walnut Vichyssoise, Elderberry Poached Pear, Candied Walnut
Streusel

Smoked Bay Scallop Verrine, Poached Quince, Crispy Quinoa, Kombu
Oil


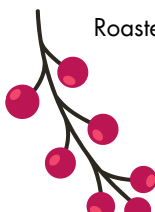
Bouillabaisse Campechana, Shrimp, Rockfish, Mussels, Octopus,
Picholine Olives, Chipotle Rouille

Mixed Winter Greens, Crispy Mortadella, Mandarin Oranges,
Candied Hazelnuts, Radish, Caramelized Honey & Chamomile
Vinaigrette

Beef Tartar, Pickled Mustard Seeds, Taleggio Fonduta, Arugula,
Seeded Baguette

Caramelized Cauliflower, Pomegranate Molasses, Ras el Hanout
Spiced Yogurt, Mint

Roasted Carrots, Carrot top Chimichurri, Yuzu Crème, Cilantro, Fresno
Chilies, Pumpkin Seeds





HOT BUFFET

Jidori Chicken Breast, Fennel & Chorizo Hash, Butternut Squash Puree, Crispy Chicken Skins

Pacific Seabass, Hazelnut Romesco, Peewee potatoes, Brown Butter Powder, Rainbow Chard

Anson Mills Polenta, Celeriac Crème, Wild Mushroom & Celery Root Ragu, Smoked Paprika Breadcrumbs, Watercress

Christmas Fruit Cake French Toast, Eggnog Anglaise, Amoretti Cookie Crumble

Honey Glazed Ham Benedict, Rosemary Béarnaise, Grilled Glazed Ham, Poached Farm Egg, Creamed Spinach

Country Sausage Patties, Smoked Bacon & Chicken Apple Sausage

CARVING BY A CHEF

Chili Rubbed Prime Rib, Birria Jus, Chipotle Crème

Cedar Plank Salmon, Dill, Capers and Lemon Crusted, Everything Bagel Spice Crème

OMELET STATION

Eggs carefully made to order

DESSERT BUFFET

Yule Logs & Cakes

Cinnamon & Toffee, White Chocolate Chestnut, Chocolate & Caramel, Carrot Bundt

Pies & Tarts

Apple Bourbon, Cherry Almond, Chocolate Cheesecake, Vanilla & Red Fruits

Mousse & Custards

Strawberry Inverted Pavlova, Spiced Gingerbread, Pumpkin Latte

Festive Cookies

Orange Chocolate, Decorated Sugar

Pastries

Nutella Croissant, Cinnamon Roll, Brioche Donut, Apple Danish

