



Thanksgiving Brunch Buffet



AT PARK HYATT AVIARA



11:00 am - 3:00 pm

\$140++ adults/ \$60++ children (ages 2-12)

SEAFOOD DISPLAY

Poached Jumbo Shrimp

Chipotle Cocktail Sauce, Remoulade, Lemon Wedge

Smoked Salmon and Trout

Cream Cheese, Lemon Dill Cream Cheese, Smash Avocado, Purple Onions, Sliced Tomatoes, Capers, Grated Eggs, Lemon Wedge

Assorted Mini Bagels

Bay Scallops Agua Chile

Aji Amarillo, Mango, Red Onion, Lime

Traditional Rockfish Ceviche

Tomato, Cucumber, Red Onion, Lime

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

Wild Rice

Aged Sherry Vinegar Creme, Baby Kale, Roasted Butternut Squash, Hazelnuts, Pomegranate Seeds

Almond Panna Cotta Verrine

Elderberry Poached Pear, Brown Butter Candied Almonds, Tarragon Oil

Wild Mushroom Feuilletée

Fig Jam, Brie, Upland Cress, Shaved Prosciutto

Mulled Red Wine Octopus

Chorizo, Butternut Squash Creme, Shaved Green Apple Slaw

Roasted Beet Panzanella Salad

Rye Bread Croutons, Shaved Fennel, Cara - Cara Orange, Caraway Creme

Organic Mixed Greens

Maple Roasted Persimmons, Spiced Pumpkin Seeds, Crumbled Goat Cheese, Shaved Radish, Cranberry Vinaigrette

Beef Carpaccio Crostini

Gribiche Sauce, Fried Capers, Cornichon, Dill

Selection of Artisanal Cheeses, Local Honey, Pear Chutney

Selection of Seasonal Fruits





BREAKFAST ITEMS

Smoked Bacon

Chicken Apple Sausage

Pork Sausage

Cinnamon Swirled Brioche French Toast
Bourbon Spiced Persimmon Jam, Walnuts

Lobster Roll Benedict

Poach Eggs, Preserved Lemon Hollandaise, Spinach, Brioche, Caviar

Omelet Station

Eggs carefully made to order

CARVED BY A CHEF

Autumn Spiced - Citrus Roast Turkey
Fine Herbs Sauce Supreme, Cranberry - Orange Sauce

Sourdough Stuffing

Granny Smith Apples, Celery, Onion, Thyme

Herb Crusted Prime Rib

Creamy Horseradish, Bordelaise Sauce

ACTION STATION

Anson Mills Grits

Fiscalini Cheddar, Spiced Honey, Sauteed Mexican Shrimp, Andouille Sausage

HOT ITEMS

Braised Pork Shank Croquettes

Pork Cheek & Cannellini Bean Ragout, Escarole, Crispy Speck Ham, Salmoriglio Sauce

Maple - Miso Glazed Islandic Cod

Root Vegetable German Style Salad, Parsnip Creme

"Green Bean Casserole" Mushroom Veloute


Tabaco Onions, Smoked Mushrooms, Haricot Vert, Black Truffle

Celeriac & Yukon Mashed Potatoes

Roasted Peppercorn Gravy

PASTRIES

Croissant, Apple Cheesecake Danish, Pumpkin Pain Suisse, Gluten Free Cranberry Scone, Pumpkin Pie, Carmel Nut Pie, Peach Cobbler (GF, VG), Maple Bundt Cakes, Dirty Chai Cheesecake, Rocher Trifle (GF), Carrot Cake Gateaux (GF), Carmel Apple Cake Pops, Blackberry Lime Tart, Cranberry Orange Cheesecake, Snickerdoodle Whoopie Pie, Ginger Cherry Swiss Roll, Coconut Pear Custard (GF, VG), Pumpkin Thumbprint Cookie, Chocolate Gateaux (GF, VG)



Pricing excludes tax and gratuity
