



# *Christmas Brunch Buffet Menu*

 AT PARK HYATT AVIARA 

*\$140 for adults/\$60 for kids 2-12  
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**

Compressed Apples, Preserved Treviso, Spiced Walnuts, Apple Brown  
Butter, Smoked Mussel Verrine, Saffron Aioli, Borlotti Beans, Uni,  
Watercress

Oysters, Meyer Lemon Creme Fraiche, Tarragon Oil, Caviar, Chervil

Mixed Winter Greens, Assorted Citrus, Radishes, Cucumber, Candied  
Hazelnuts, Grilled Camembert, Citrus & Poppyseed Vinaigrette

Beef Tartar, Sunchoke Creme, Crispy Potato Latke, Celery Leaves

Roasted Beets, Shaved Fennel, Truffle Goat Cheese Mousse, Chicory,  
Fennel Argenteo Dolce

Roasted Baby Root Vegetables, Celeriac Creme, Maple & Sage  
Aigrelette





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## HOT BUFFET

Duck Confit Roulade, Parsnip Puree, Honey Roasted Butternut Squash Huckleberry, Crispy Duck Skin

Bouillabaisse, Red Shrimp, Sea Bass, Salt Spring Island Mussels, Fennel, Pee Wee Potatoes, Rouille, Grilled Garlic Country Bread

Creamy Farrotto, Pumpkin Puree, Kale Sprout, Baby Turnips, Brussel Sprout, Pomegranate Sees

Apple Pie French Toast, Cinnamon Oat Streusel, Apple Compote

Shrimp Louie Benedict, Old Bay Shrimp, Smashed Avocado, Spinach, Fresh Poached Farm Egg, Choron Hollandaise, Crispy Capers

Country Sausage Patties, Smoked Bacon & Chicken Apple Sausage

## CARVING BY A CHEF

Holiday Spiced Prime Rib, Gooseberry Jus

Citrus Dill Crusted Faroe Island Salmon

## OMELET STATION

Eggs carefully made to order

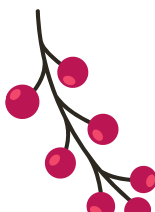
## DESSERT BUFFET

Bakers Corner

Croissant, Pistachio Croissant, Hazelnut Praline Pain Suisse, Gluten Free Banana Muffin

Dessert Table

Pumpkin Pie, Eggnog Pie, Cranberry Orange Pavlova, Ricotta & Pear Cheesecake, Gingerbread Cheesecake, Lemon Gateaux, Black Forest Buche De Noel, Salted Caramel & Apple Buche De Noel, Raspberry & Matcha Gateaux, Meringue Mushroom Cookie, Spiced Orange Creme Brulee, Mulled Wine Poached Pear, Sticky Toffee Pudding, Almond & Raspberry Tart



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*Pricing excludes tax and gratuity*

