



# *Mother's Day*

## *Brunch Buffet*

AT PARK HYATT AVIARA

*\$140 for adults/ \$60 for kids 3-12*  
*10:00 am - 3:00 pm*

### ICED SEAFOOD DISPLAY

Jumbo Shrimp Cocktail and Crab Claws  
Chipotle Cocktail Sauce, Remoulade, Wedged Lemons

### TRADITIONAL CEVICHE

Rockfish, Cilantro, Tomato, Cucumber, Red Onion, Jalapeno

### BABY SCALLOP AGUA CHILE

Chile Guerro, Aji Amarillo, Red Onion, Cilantro, Jicama,  
Charred Pineapple

### SELECTION OF MAKI SUSHI AND SASHIMI

Wasabi, Soy, Pickled Ginger, Wakame

### SMOKED FISH PLATTERS

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

### PLATTERS OF CURED MEATS AND CALIFORNIA HANDCRAFT SALUMI

House Pickled Vegetables, Rye Whiskey, Mustard

### AMERICAN FARMHOUSE CHEESE DISPLAY

Roasted Nuts, Local Honey, and Cherry Chutney  
Selection of Ripe Seasonal, Sliced Fruits and Berries

### BREAKFAST DELIGHTS

Ruben Benedict, Corned Beef, Sauerkraut, Thousand Island Hollandaise  
Banana Stuffed French toast, Nutella, Candied Hazelnuts, Strawberries  
Dulce de Leche Bow Tie, Matcha Croissant, Strawberry Danish,  
Blueberry Muffin

### ACTION STATION

Custom Omelet station

Cioppino

Shrimp, Clams, Mussels, Bay Scallops, Tomato Broth,  
Tomato Garlic Bread





# *Brunch Menu*

## *Continued*



### CHILLED BUFFET

Baby Gem Romaine, White Anchovies, Parmesan Crisp, Focaccia, Pancetta, Vinaigrette

Grilled Green Tomato, Oaxaca Cheese, Pickled Red Onions, Confit Cherry Tomato, Fresh Radish, Tomato Water Vinaigrette

Short Rib Pastrami Carpaccio, Beer Mustard, Pretzel Chips, Apple Dill Slaw, Toasted caraway seeds

Chilled Carrot Shooter, Pea Crema, Pistachio Dust

Lobster Salad on Brioche Toast with Caviar

Braised Beets, Spec ham, Arugula, Pine Nuts, Creamy Camembert, Honey Vinaigrette

Verrine of Seared Ahi, Miso Truffle Mushroom and Lotus Root chip

### CARVING STATION

Citrus Crusted Local Seabass, Citrus Relish

Smoked Prime Rib

Creamy Horseradish

Black Berry Port Jus

### HOT BUFFET

Olive Oil Poached Salmon, Confit Fennel, Garlic, Cherry Tomato, Castelvetrano Olives, Smoked Yellow Tomato Sauce

Seared Chicken Breast, Speck Ham, Aged Gruyere Cheese Sauce, Marinated Artichoke, Peas, Spiced Bread Crumb

Milk Braised Veal Cheeks, Creamy Corn Polenta, Wild Mushrooms, Grill Asparagus

Mixed Baby Heirloom Squash, Favetta, Oven Dried Cherry Tomato, Truffle Cream, Crispy Onions

### DESSERT

PASTRIES:

Caramel Turtle Tart, Lemon Blueberry Tart, Raspberry Pistachio Gateaux, Honey Strawberry Tea Cake, Peach Almond Frangipane, Lavender Cheesecake, Tropical Fruit Cake, Orange Crème Brulee, Black Forest, Apricot Crème Puff, Carrot Bundt Cake, Mango Coconut Mousse, Double Chocolate Cake, Tiramisu



*Pricing excludes tax and service charge*

