

TASTE OF *spring*



17900 Jamboree Road
Irvine, California 92614
Tel: 949-225-6640
irvine.hyatt.com

BREAKFAST



THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage
Served with Breakfast Potatoes and Roasted Tomato

27.00 per guest

SOUTHWEST EGGS BENEDICT

Soft Poached Eggs layered with Chorizo, Fresh Tomato and Chipotle Hollandaise
Served with Breakfast Potatoes and Fresh Fruit

29.00 per guest

EGG BREAD FRENCH TOAST

Served with Fresh Berry Compote or Warm Maple Syrup and Whipped Butter

26.00 per guest

ROASTED VEGETABLE FRITTATA

Egg White Frittata with Roasted Mediterranean Vegetables, Feta and Fontina

27.00 per guest

QUICHE LORRAINE

Quiche with Onions, Crisp Bacon Bits and Gruyere Cheese

28.00 per guest

STAYFIT FRENCH TOAST

Pecan Crusted Whole Grain French Toast, Orange Confit, Roasted Apples and Dried Cherries. Accompanied by a Yogurt Parfait with Blueberries and Fresh Basil

26.00 per guest



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BREAKFAST BUFFET



HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit, Bakery Selection
And Specialties
Selection of Chilled Juices
Coffee and Tazo Tea Selection

22.00 per guest

CREATE A CUSTOM BREAKFAST BY ADDING...

THE FARM

Scrambled Eggs with Mascarpone and Sweet Peppers
Applewood Smoked Black Pepper Bacon and Chicken
Mango Sausage
Pan Roasted Small Cut Potatoes, Spring Onion

7.00 per guest

“EGGS N CAKES”

Layered Breakfast Torte
Poached Whole Egg with a Huge Apricot Pancake
Sausage Crumbles, Maple Syrup

7.00 per guest

STAY FIT

Greek Yogurt Parfaits with House Made Toasted
Granola and Strawberry Compote,
Soy Milk and Organic Yogurt Smoothie

7.00 per guest

EGG STATION

Free Range Eggs and Omelets with Seasonal Inspired
Ingredients to Include:

Arugula, Asparagus, Crimini Mushrooms, Grape
Tomatoes,
Maple Cured Ham Steak with Manchego Cheese

12.00 per guest

BREAKFAST FLORENTINE PANINI

Cage Free Eggs, Spinach, Tomato Jam, Scallion Aioli,
Fontina Cheese
Multigrain Bread

7.00 per guest

OATMEAL AND GRANOLA

Steel Cut Oats Customized with Oxnard Blueberries &
Raspberries, Tanaka Strawberries, Toasted Shredded
Coconut, Raw Almonds, Brown Sugar, Local Honey

8.00 per guest



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BREAKS



CRISP

Oat and Honey Crusted Blueberry Crisp
White Chocolate Orange Bark
Lemon, Mint and Guava Rice Crispy Treats
Spring Potato Chips with Avocado and Artichoke Dip
Infused Filtered Water
Coffee Service

20.00 per guest

SPICE

Mole Ice Cream, Spiced Chocolates,
Golden Raisins, Crushed Pecans,
Berry Skewers, Star Fruit Crisps,
Anise Roasted Pineapple Cake,
Blonde Vanilla Ginger Iced Tea,
Crimson Currant Punch
Coffee Service

20.00 per guest

BITES

Chocolate Covered Fresh Apricots
Cherry Cheesecake Bites
Forest Berry Tarts
Asparagus and Carrot Bites with Spinach Dip
Mango Smoothie Shooter
Coffee Service

20.00 per guest

REFRESH

Melon, Cucumber and Basil Granada Martini
Blueberry Muffin Bars, Fruit Ceviche,
Toasted Angel Food Croutons, Whipped
Cream, Whole Peaches, Apricots and
Plums, Iced Chocolate Mint Coffee,
Blackberry Greek Yogurt Smoothies
Coffee Service

22.00 per guest

ORANGE COUNTY

Chocolate Dipped Orange Segments
Citrus Scones with Clotted Cream
Oven Dried sweetened Orange Chips
Orange Chocolate Frappuccino
Orange Julius
Coffee Service

22.00 per guest

SUPERFOODS

Peanut Butter and Fig Jam Squares
Sea Salt Blanched Almonds
Red Wine and Greek Yogurt Martini's
Pomegranate Scones
Coffee Service

20.00 per guest



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COFFEE BREAK SOLUTIONS

TODAY'S FRESH BAKERIES

Muffins, Croissants and Danish

42.00 per dozen

ASSORTMENT OF BAGELS

With Cream Cheese

46.00 per dozen

WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened Ready to Eat

36.00 per dozen

HOME-STYLE COOKIES

Sugar Chocolate Dots, Peanut Butter Chocolate Pinwheels and Biscotti
House Made Coconut Macaroons, Gluten Free Snicker Doodle

40.00 per dozen

CARAMEL CHOCOLATE BROWNIES, RICE CRISPY PEANUT BUTTER N
CHOCOLATE ORANGE SQUARES BROWN SUGAR TOPPING

40.00 per dozen

GOAT YOGURT PARFAITS

Layered Yogurt, Fresh Central Coast California Strawberries and
Homemade Granola

7.00 each

ASSORTED ENERGY BARS

Gluten Free Fruit n Nuts Kind Bar with Yogurt, Whole Grain
Strawberry Crunch Energy Power Bar, California Organic Cliff Bar,
All Natural Lemon Zest Luna Bar, Kellogg's Nutri-Grain Cereal
Blueberry Bar

4.50 each

U BUILD IT TRAIL MIX

Housemade Granola, Almonds, Pecan, M&M's, White Chocolate Chips,
Dried Apricot Dried Pineapple, Dried Papaya, Cranberries, Macadamia

7.00 per guest

COFFEE AND TEA

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea

75.00 per gallon

FRESHLY SQUEEZED LEMONADE

Lemon Lime, Strawberry, Blueberry

60.00 per gallon

CHILLED JUICES

Orange, Grapefruit and Cranberry

60.00 per gallon

REGULAR, DIET AND DECAFFEINATED PEPSI® SOFT

3.75 each

NAKED® JUICE, YOGURT SMOOTHIES AND PROTEIN DRINKS

5.00 each

FLAVORED ICED TEAS

Freshly Brewed- Honey Citrus or Cranberry Lime

75.00 per gallon



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COFFEE BREAK SOLUTIONS

“GO GREEN” WATER STATION

Filtered Water Station includes Fresh Lemon, Cucumber and Lime

3.75 per guest

ITALIAN SODAS

Pomegranate, Cherry-Lime or Green Apple

4.25 each



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PLATED LUNCHES



FIRST COURSE

select one item

Soup-Root Vegetable and Sausage Nuggets, Coriander Crème Fraiche

Soup-San Marzano Tomato, Fiscalini White Cheddar, Croutons

Spring Spinach Salad, Red Radish, Orange Segments, Vegetable Curls, Sweet Peppers
White Balsamic Vinaigrette

Watercress and Romaine Salad with Black Pepper Feta Cheese, Hazelnuts, Heirloom Tomatoes, Red Wine Oregano Vinaigrette

Asparagus Salad with Cured Prosciutto and Cage Free Farm Egg, Extra Virgin Olive Oil

Chayote Squash, Jicama and Carrot, Butter Lettuce, Serrano Lime Vinaigrette

DESSERTS

select one item

Strawberry and Almond Brittle Napoleon with Brown Sugar and Sour Cream

Tres Leche Cake with Tanaka Strawberries

Goat Cheese Cheesecake with Gianduja Chocolate, Chocolate Crust

White Chocolate Mousse with Mango, Lychee

Meyer Lemon Tart, Almond Crusted

ENTRÈES

select one item

Slow-Roasted Petaluma Chicken with Chipolte Wet Rub, Preserved Lemon Risotto
38.00 per guest

Grass Fed Pork Ribs, Spiced Gremolata with Pickled Rhubarb and Sweet Potato Hash, Golden Raspberry Glaze
42.00 per guest

Pacific Coast Salmon with Fava Bean Puree and Grilled Herb Cristini
41.00 per guest

Seared Mahi Mahi, Roasted Baby Peppers, Lemon-Dijon Vinaigrette
42.00 per guest

Rosemary Pork Loin with Bitter Greens and Grilled Balsamic Red Onions
40.00 per guest

Cumin-Mint Spiced Lamb Chops with Roasted Fennel Tomatillo Salsa
45.00 per guest

*All Lunches include Bread Service, Coffee and Tea Selection



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BUFFET LUNCHES



SOUTH OF THE BORDER

Pozole, Cilantro Caesar Salad and Ancho Lime Pepitas
Roasted Corn and Black Bean Salad
Cheese and Corn Tamales, Salsa Quemada
Refried White Beans and Goat Cheese
Fresh Fish Tacos
Carnitas
Black Rice con Leche
Housemade Churros

43.00 per guest

NOURISH

Creamy Yellow Beet Soup with Chive Crème Fraiche
Mango, Avocado and Shrimp Salad
Hearts of Romaine with Sweet Onions and Red Pepper Dressing
Grilled Chicken with Fresh Asparagus and Tomatoes
Poached Salmon on Olive and Artichoke Ragout
Spring Potatoes with Fresh Herbs
Meyer Lemon Cake with Lavender Cream

43.00 per guest

GARDEN LUNCH

White Asparagus and Crab Meat Soup
Cucumber and Dill Salad with Yogurt Orange Dressing
Spring Pea, Cauliflower and Cashew Salad
Whole Roasted Chicken with Peas and Carrots
Lavender Pork Loin with Mustard Greens and Blue Cheese
Fried Green Tomatoes with Plum Jam and Goat Cheese
Sweet Potato Biscuit with Apricot Butter
Stone Fruit Tarte Tatin

43.00 per guest

SEASONAL DELI

Jidori Ranch Chicken and Dumpling Soup,
Macaroni and Egg Salads, Gherkins, Pickled Onions
Yukon Gold Potato Salad
Assorted Cheeses and Capers, Marinated Greek Olives
Assorted Long Board Sandwiches:
Shaved Prime Rib with Horseradish
Cream and Caramelized Onions
Chicken Breast and Brie Cheese with
Grilled Red Pepper and Pesto
Turkey, Pepper Jack, Dried Cranberries,
Butter Lettuce, Chive Mayo
Mortadella, Capicola, Salami, Provolone,
Pepperoncini, Shredded Lettuce, Tomatoes,
Onion, Black Olives, Italian Dressing
Chocolate Cannolis and Shortbread Cookies

43.00 per guest



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BUFFET LUNCHES

STAY FIT

Kale and Potato Soup
Fava Bean, Pecorino Cheese and Arugula Salad with Lemon Mint Vinaigrette
Long Grain Rice, Rock Shrimp and Avocado Salad
Herb Rubbed Breast of Chicken with Asparagus and Mushroom Jus
Citrus Poached Salmon with Fava Beans and Spring Herb Vinaigrette
Spinach and Ricotta Ravioli with Fennel Broth
Goat Cheese Panna Cotta with Rhubarb Compote

43.00 per guest

SUSTAIN

Spring Pea Soup with Berkshire Ham
Baby Spinach and Mizuna Salad with Daikon Radish and Strawberry Vinaigrette
Organic Spring Vegetable Salad with Mustard Flowers and Coriander Vinaigrette
Grilled Striped Bass in Parsley and Horseradish Broth
Niman Ranch Hanger Steak with Rainbow Dirt Carrots and Red Chard
Organic Easter Egg Potatoes with Brimstone Cheese and Scallions
Local Rhubarb Crisp with Burnt Caramel Mousse

43.00 per guest



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HORS D'OEUVRES



COLD

*Minimum of 30 Pieces per Selection

Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup

Ahi Poke, Rice Ball and Wasabi Tobiko

Charred Lamb and Moroccan Spring Vegetable Relish in a Phyllo Cup

Spiced Shrimp, Tomato, Jalapeno and Mint Salsa on a Polenta Crouton

Red Bliss Potatoes with Chive Crème Fraiche and Sturgeon Caviar

Morel Mushroom and Goat Cheese Crostini

Smoked Trout with Watercress and Horseradish Cream

Prosciutto Wrapped Melon Ball with Balsamic Syrup

Traditional Beef Tartar in a Marjoram Black Pepper Cone

4.25 per piece

HOT

*Minimum of 30 Pieces per Selection

Marinated Beef Skewer with Smoked Tomato Jam

Petite Onion Tart Gruyere and Chives

Virginia Bacon Wrapped Scallop, Balsamic Glaze

Chicken Marsala and Arugula Stuffed Cremini Mushroom

Almond Stuffed Dates Wrapped in Bacon

Spring Lamb Lollipops with Mint and Cucumber Yogurt

Shrimp and Corn Cake, Chipotle Aioli

Chicken Satay, Peanut Sauce

Salmon Satay Ginger Lime Emulsion

4.75 per piece



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PRESENTATION STATIONS

SHELLFISH BAR

Jumbo Shrimp, Atlantic and Pacific Oysters on the Half Shell
Chilled Riesling Steamed Mussels and Cracked King Crab
Served with Poivre Mignonette, Tabasco and Cocktail Sauces

600.00 per 100 pieces

SUSHI STATION

Selection of California Rolls Paired with Nigiri Salmon, Tamago, and Tuna
Served with Wasabi, Pickled Ginger and Soy Sauce
Seasoned Seaweed, Edamame and Tofu Salads (3 pieces per guest)

21.00 per guest

TAPAS

Chili Dusted Almonds with Candied Cherries
Fried Garbanzo Beans with Celery Salt
Cured Pork Sausage with Paprika and Sourdough Bread
California Halibut Fritters with Saffron Aioli
Twice Cooked Pork Belly with Sweet Onion Sauce
Crispy Salt and Pepper Quail with Almond and Spicy Lemon Glaze

18.00 per guest

CURED MEATS, CHEESE AND BREADS

Capicola –Smoked, Italian Style with Smoked Paprika, Fennel Seed, Garlic and Red Wine
Mortadella, Black Pepper, Force Meat
Salami, Garlic, Black Pepper and White Wine
Cheese, Marinated Olives and Companion Bread Selection

14.00 per guest

CALIFORNIA ARTISANAL CHEESE

Handcrafted Cheese with Lavosh and Baguettes.
Fruit Chutney, Local Honey, Toasted Nuts And Roasted Fruits

185.00 per 25 guests

CRUDITÉS

Cauliflower, Red Radish, Asparagus, Celery and Snow Peas
Meyer Lemon and Capers Dip, Garlic Spinach and Goat Cheese Dip
Roasted Tomato and Olive Tapenade with Whole Grain Crackers

135.00 per 25 guests

RAMEN NOODLE

Infused Chicken Stock
Soba Noodles, Rice Noodles
Green Peas, Egg-omelet style
Red Pepper, Match Stick Carrots
Cilantro Sprigs, Basil, Green Onion's, Bean Sprouts
Braised Pork Shoulder and Short Rib

12.00 per guest



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CARVING STATION



TURKEY

Apple Brined, Maple Syrup Glaze, Free Range Turkey Breast
Radicchio and Arugula Salad with Honey Lemon Vinaigrette
Cherry and Golden Raisin Chutney, Sage and Fennel Jus
Warm Potato Rolls

400.00 per 20 guests

BEEF

Monterey Sea Salt and Black Pepper Crusted Tri-Tip of Beef
Iceberg Wedge Salad with Blue Cheese Crumbles, Shaved Radish and Scallions
Parsnip Potato Mash, Wild Mushrooms and Spring Onions
Peppered Dijon Mustard and Homemade Popovers

495.00 per 20 guests

MAHI MAHI

Kosher Salt and Corn Starch Crusted Whole Fried Mahi Mahi
Smoking Sesame Oil, Soy Sauce, Garlic, Ginger, Green Onions, Cilantro,
Cucumbers, Red Onions, Spring Garlic,
Red Lentil Salad with Green Peas Meyer Lemon Confit and
Asiago Crusted Ciabatta Bread

400.00 per 20 guests

SUCKLING PIG

Honey Roasted Ancho Chili Rubbed Suckling Pig
Roasted Suckling Carnitas, Corn Tacos with Watercress and Radish
Grilled Corn Nuggets off the Cobb with Parmesan
Garlic Aioli and Cotija Cheese
Cilantro and Lime Rice Pilaf
Tres Leche Cake with Mexican Candy Syrup

400.00 per 20 guests



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PERSONAL PREFERENCE

INTRODUCTION

Guests choose their own entree in a banquet setting.

Better than the standard dual-entrée option, more elegant than the casual buffet. We feature four-course meals with a choice of four entrees. The planner chooses the appetizer, salad and dessert in advance.

A custom printed menu featuring four entrée selections is provided for guests at each setting. Specially trained servers take your guests' order as they are seated.

An option designed to satisfy individual tastes and preferences.



APPETIZER

Cauliflower Soup with Main Lobster and Pesto Drizzle

Sugarcane Skewered Shrimp Kabob with Heirloom Tomatoes

Dungeness Crab Cake with White Asparagus and Sweet Thai Chili Mayo

Whitefish and Salmon Mousse Cakes with Horseradish Tartar Sauce

Ricotta Gnocchi with Fried Sage and Sautéed Dandelion Greens

SALAD

Asparagus and Frisee Salad with Shaved Parmesan and Whole Grain Mustard Dressing

Endive and Pink Apple Salad with Prosciutto, Candied Pecans and Parmesan Dressing

Grilled Baby Artichokes with Arugula and Oregano Vinaigrette

Red and Yellow Beet Carpaccio with Mache and Extra Virgin Olive Oil

ENTRÉE

Sweet Grass Organic Hawaiian Beef Filet with Local Morels, Brandy and Cream

Rack of Colorado Lamb with Swiss Chard and Vermouth Poached Raisins

Grilled Kurobuta Pork Tenderloin with Peppered Pineapple Salsa

Fennel Pollen Crusted Alaskan Halibut with Meyer Lemon and Blood Orange Salsa

Loch Duart Salmon with Picholine Olives and New Potatoes

Alaskan Big Eye Rockfish with Ramps and Spring Onion Ragout

DESSERT

Strawberries with Mascarpone Cream and Almond Brown Sugar Biscotti

Peach Tarte Tatin with Vanilla Whipped Cream

Chocolate Pots de Creme with Toffee Crunch

95.00 per guest



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PLATED DINNERS



FIRST COURSE

select one item

- Soft-Shell Crab with Pea Shoots and Stinging Nettles
- Cauliflower Soup with Porcini Mushrooms and White Truffle Drizzle
- Curried Carrot Coconut Soup with Spring Pea Cream
- Sautéed Prawns with Celeriac and Kohlrabi Slaw
- Chicken Liver Mousse Brulee, Allspice and Nutmeg Sugar Crust
- Seared Day Boat Scallop with Cauliflower Risotto and Watercress

SECOND COURSE

select one item

- White and Green Asparagus, Matsutake Mushroom Salad with Lemon and Mint Vinaigrette
- Sunchoke, Radish, and Honey Crisp Apple Salad with Fennel Frond Pesto
- Bibb Lettuce with Pea Tendrils and Wild Garlic Vinaigrette
- Watercress, Point Reyes Blue Cheese and Aged Balsamic Sugar Chips

ENTRÉES

select one item

- Bone Marrow Crust Beef Tenderloin with Fricassee of Chanterelle Mushrooms, Fresh Garbanzos and Green Garlic
72.00 per guest
- Braised Beef Agnolotti, Veal and Sage Broth, Parmesan and Horseradish Shavings
68.00 per guest
- Oven Baked Tasmanian Trout with Ramp Pesto, Brown Rice and Local Morels
64.00 per guest
- Seared Halibut with Cherry Compote, Brocolini & Almond Pesto
65.00 per guest
- Honey, Cumin and Orange Roasted Quail with Toasted Couscous and Tiny White Asparagus
62.00 per guest
- Wood Grilled Colorado Lamb Chops with Sunchokes, Watercress and Crimini
69.00 per guest

DESSERTS

select one item

- Key Lime Tart with Blueberry Compote
- Passion Fruit and Mango Mousse with Coconut Cake
- Chocolate Pecan Tart with Cherry Compote
- Strawberry and Rhubarb Parfait with Tarragon Sugar
- Lemon and Almond Cake with Freeze-Dried Blueberries

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DINNER BUFFET

CALIFORNIA NIGHTS

Organic Baby Greens with Citrus Vinaigrette

Vine-Ripened Tomato, Marinated Red Onion,
Avocado and
Cilantro Salad

Whole Wheat Penne Pasta Salad with Bay
Shrimp and Scallops

Grilled Chicken Breast with Peach-Poblano
Salsa

Herb Crusted Beef Tenderloin Medallions with
Napa Cabernet Sauce

Seared Pacific Salmon with Charred Corn
Beurre Blanc

Sautéed Baby Vegetables

Rosemary Roasted Red Skin Potatoes

Selection of Mini Pastries and Petit Fours

78.00 per guest

HARVEST

Creamy Vidalia Onion Soup with White
Truffles

Spring Panzanella Salad with Point Reyes
Blue Cheese and Basil Vinaigrette

Marinated Artichoke and Celery Root Salad
with Whole Grain Mustard Dressing

Pan Seared Black Bass with Tomato Confit and
Eggplant Ragout

Sage Rubbed Free Range Chicken Breast with
Baby Leeks and Snap Peas

Roasted Wood Prairie Fingerling Potatoes

Raspberry and White Chocolate Croissant
Pudding

72.00 per guest

ASIAN STATIONS BUFFET

KOREA

Selection of Kalbi Ribs, Kim Chee and
Kongnamulbap
Served with Rice with Bean Sprouts, Seasoned
Soy Sauce, Minced Garlic and Sesame Oil

JAPAN

Assorted Sushi including Nigiri, Maki and
California Rolls
Served with Shrimp Tempura and Dipping
Sauces

THAILAND

Vegetarian Pad Thai with Egg, Garlic, Fresh
Bean Sprouts, Green Onion, Fresh Cilantro
and Chopped Tofu
Presented with Thai Cucumber Salad and
Chicken Satay with Peanut Sauce

CHINA

Stir Fried Fresh Vegetables prepared in a Wok
with Chicken and Oriental Spices
Served with Ten-Ingredient Fried Rice and Pot
Stickers

DESSERTS

Asian Inspired Desserts

82.00 per guest



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BEVERAGES



HOST SPONSORED BAR PER PERSON*

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Signature First Hour	20.00
Second Hour	14.00
Each additional hour	12.00

HOST SPONSORED BAR PER DRINK*

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails	8.00
Domestic Beer	6.00
Premium and Imported Beer	7.50
Select Wine	8.50
Mineral Water/Juices	3.75
Soft Drinks	3.75
Champagne (by the glass)	10.00
Cordials	11.00

CASH BARS*

This package includes a Full Bar Setup

Cocktails	8.50
Domestic Beer	6.50
Premium and Imported Beer	7.50
Select Wine	9.00
Mineral Water/Juices	4.00
Soft Drinks	4.00
Champagne (by the glass)	10.50
Cordials	11.50

SPECIALTY DRINKS *

Margaritas and Mojitos	10.00
Frozen Specialty Drinks	11.00
Martinis	11.00



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LABOR CHARGES

Bartenders: 150.00/each up to three hours

Cashiers: 150.00/each up to three hours

Waiter Fee: 150.00/each up to three hours

HYATT'S SIGNATURE SELECT WINES

By Folio Studios® and Michael Mondavi®, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi®, Chardonnay, CA 36.00

Canvas by Michael Mondavi®, Merlot, CA 36.00

Canvas by Michael Mondavi®, Cabernet Sauvignon, CA 36.00

CHAMPAGNE & SPARKLING WINES

Segura Viudas®, Brut, Cava, Reserva, Catalonia, ES 38.00

Moet & Chandon, Imperial, FR 89.00

Veuve Clicquot®, Brut, Yellow Label, FR 104.00

LIGHTER TO MEDIUM INTENSITY WHITE WINES

Clean Slate®, Riesling, Mosel, DE 38.00

Canvas by Michael Mondavi®, Pinot Grigio, Veneto, IT 36.00

Erath®, Pinot Gris, OR 46.00

Silver Birch®, Sauvignon Blanc, Marlborough, NZ 38.00

Kim Crawford®, Sauvignon Blanc, Marlborough, NZ 46.00

Robert Mondavi® Private Selection, Chardonnay, Central Coast, CA 42.00

Franciscan®, Chardonnay, Napa Valley, CA 46.00

I'M, Isabel Mondavi®, Chardonnay, Sonoma County, CA 48.00

Canvas by Michael Mondavi®, Chardonnay, CA 36.00



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BEVERAGES



LIGHT TO FULL-INTENSITY RED WINES

De Loach®, Winemakers Blend, Pinot Noir, CA	44.00
Estancia®, Pinnacles Ranches, Pinot Noir, Monterey County, CA	42.00
MacMurray Ranch®, Pinot Noir, Sonoma Coast, CA	50.00
Canvas by Michael Mondavi®, Merlot, CA	36.00
Napa Cellars®, Merlot, Napa Valley, CA	46.00
Pascual Toso®, Malbec, Mendoza, AR	38.00
Canvas by Michael Mondavi®, Cabernet Sauvignon, CA	36.00
Alexander Valley Vineyards®, Cabernet Sauvignon, Alexander Valley, CA	55.00
Rodney Strong®, Cabernet Sauvignon, Sonoma County, CA	46.00
Seghesio®, Zinfandel, Sonoma County, CA	53.00
Spellbound®, Petite Sirah, CA	42.00
Hess®, Allomi Vineyard, Cabernet Sauvignon, Napa Valley, CA	50.00

FEATURED WINEMAKER SERIES

Cambria®, Katherine's Vineyard, Chardonnay, Santa Maria Valley, CA	55.00
Rombauer®, Chardonnay, Carneros, CA	68.00
Sonoma Cutrer®, Russian River Ranches, Chardonnay, Sonoma Coast, CA	63.00
Marchesi di Frescobaldi®, Chianti Rufina, Castello di Nipozzano, Riserva, Tuscany, IT	51.00
Freemark Abbey®, Cabernet Sauvignon, Napa Valley, CA	71.00
Rubicon Estate®, Cask, Cabernet Sauvignon, Rutherford, CA	87.00
Silver Oak®, Cabernet Sauvignon, Alexander Valley, CA	110.00
Provenance®, Cabernet Sauvignon, Rutherford, CA	68.00



17900 Jamboree Road
Irvine, California 92614
Tel: 949-225-6640
irvine.hyatt.com

All prices subject to 24% service charge and 7.75% sales tax
Phone: 949 225 6640/irvine.hyatt.com

ALTERNATIVE OPTIONS



LUNCH

Monday

Creamy Farfelle with Minted Pea Shoots, Red and Yellow Grape Tomatoes, Rainbow Carrots and Asparagus Tips

Tuesday

Whole Wheat Fettuccine with Spring Bean Bolognese, Ricotta Salata

Wednesday

Spring Onion and Rocket Risotto, Pea Tendrils, Mini Tomato Salad with Shaved Parmesan Cheese

Thursday

Sautéed Wheat Berries, Edamame, Tomato, and Zucchini Stew

Friday

Skillet Ricotta Gnocchi with White Beans, Spring Onions, Pickled Red Onions and Tomatoes

Saturday

Parmesan and Artichoke Stuffed Portobello Mushroom served on Sautéed Barley with Pecorino Cheese

Sunday

Whole Wheat Penne with Broccoli Rabe, Heirloom Tomato Ragout and Local Herbed Goat Cheese

Vegan

Red Beet Quinoa, Sliced Almonds, Golden Raisins, Zucchini Spaghetti, Avocado Pesto, Balsamic Syrup

Gluten Free

Local Harvest Pastured Chicken Breast, Grilled Asparagus and Morel Sauce

DINNER

Monday

Buck Wheat Soba Noodles with Wild Mushrooms, Sautéed Chard and Bok Choy, Red Wheat Berries and Sesame-Ponzu Vinaigrette

Tuesday

Wild Northern Mushroom Raviolis with Crumbled Local Herbed Goat Cheese and Freshly Diced Tomatoes and Basil in Olive Oil

Wednesday

Quinoa Cake with Baby Eggplant, Paddy Pan Squash and Spring Pea Tendril Salad with Lemon-Dijon Dressing

Thursday

Whole Wheat Pasta and Grilled Vegetable Jumble with an Olive and Roma Tomato Confit and Brussel Sprout Confetti

Friday

Wild Mushroom-Multi-Colored Lentil Pot Pie with Smoked Mozzarella Puff Pastry Topping

Saturday

Penne and Brown Butter Cauliflower, Sautéed Red Chard, Parmesan Cheese-Lemon Sauce and Dijon Breadcrumbs

Sunday

Mediterranean Couscous with Petite “on the vine” Baby Tomatoes, Feta Cheese and Green Bean Salad

Vegan

Red Beet Quinoa, Sliced Almonds, Golden Raisins, Zucchini Spaghetti, Avocado Pesto, Balsamic Syrup

Gluten Free

Daily Market Fish Selection with Potato Puree, Artichokes, Lemon and Capers



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