

NEW GREEN CUISINE

environmentally sound, wholesome, organic & keeping it local

LUNCH

SALAD

GRILLED ARTICHOKE WITH LEMON VINAIGRETTE
ROASTED BEETS WITH ORANGE VINAIGRETTE
APPLE ACCENT SALAD WITH TRIPLE CITRUS DRESSING

ENTRÉE

SLICED BEEF TENDERLOIN
wild mushroom grits & garlic roasted vegetables

ASIAN-ITALIAN HALIBUT
linguini sautéed vegetables asian broth parmesan cheese

BONELESS-SKINLESS CHICKEN BREAST EN PAPILOTE
butter-brushed asparagus & roasted fingerling potatoes

DESSERT

CHEF'S COLLECTION OF SEASONALLY INSPIRED SUGAR RUSHES

AFTERNOON BREAK

SWEET

greek yogurt trifle with orange blossom honey,
black berries and crystallized ginger

CRUNCHY

bruschetta with gorgonzola cheese, olive oil
and honey

CREAMY

curry dip with local farmers vegetables and
warm pita wedges



2025 avenue of the stars, los angeles, california 90067 • 310.277.1234 • centuryplaza.hyatt.com
all prices subject to 22.5% service charge and 9.75% state sales tax • winter/spring 2010