

PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA
NORTH SAN DIEGO

Easter Brunch 2019

California Bistro 9:30 AM to 2:30 PM
Argyle Steakhouse 10:00 AM to 2:00 PM
\$98 per person (excludes tax and gratuity)

Iced Seafood Display

Poached Shrimp, Alaskan Snow Crab Legs and Snow Crab Cocktail Claws
Chipotle Cocktail Sauce, Remoulade and Lemon Wedges

Handcrafted Local Salumi

Pickled Vegetables, Cornichons, Grained Mustard, Tarragon Mostarda

Selection of Maki Sushi and Sashimi

Tuna and Salmon Sashimi, Array of Maki Sushi Rolls, Wasabi, Soy, Pickled Ginger and Wakame

Smoked Fish Platters

House Smoked Salmon, Smoked Scallops and Smoked Trout
Served with Traditional Accompanists

Salads

Mesclum, Mache, Watercress, Pea Shoots, Strawberries, Almonds, White Balsamic Dressing

Spring Asparagus, Miso-Yuzu Yogurt, Cilantro, Mint, Basil, Furikake and Rice Pearls

Grain Salad, Morel Mushrooms, Sugar Snap Peas, Chimmichuri, Pepita Crunch

*Mini Toasts: Smoked Buffalo Carpaccio, Coffee Ailoi, Rhubarb Jam - White Asparagus, Oregon Truffle, Hazelnut, Preserved
Lemon, Parmesan - Burrata, Artichoke Spread, Ramp Salsa Verde*

Artichokes, Spring Garlic Crema, Arugula, Roasted Baby Carrots, Nicoise Olives, Pickled Ramps, Saba, Gruyere Cheese

Verrine of Dungeness Crab Salad, Fava Bean Hummus, Pita Chip Chip

Verrine of Lobster and Bay Scallops, Strawberry gazpacho, Cucumber, Piquillo Pepper, Mint-Macadamia Pesto

Chilled Roasted Carrot shooter, Pistachio, Pancetta, Celery

American Farmhouse Cheese Display with Roasted Nuts, Local Honey, and Fruit Compote
Selection of Ripe Seasonal, Sliced Fruits and Berries

Omelet Station prepare to your liking by a chef

Assortment of Breakfast Meats

Horchata French Toast

Toasted Almonds, Mexican Chocolate Sauce

Karobutta Pulled Pork Benedict

Poached Farm Egg, English Muffin, Pablano Hollandaise, Crispy Onion

Carving Stations

Smoked Prime Rib, Creamy Horseradish, Wild Thyme AuJus

Cedar Plank Roast Salmon, Honey Tarragon Glaze, Bourbon Blueberry Compote

Specialties Entrees:

Seabass and Octopus

Red pepper Crema, Quinoa, Fava Beans, Castelvatrano Olives, Caper Vinaigrette, Pea Vines

Braised Lamb Shoulder

Green Garlic Mashed Potatoes, Morels, Bloomsdale Spinach, Pickled Spring Onions

Smoked Potato and Artichokes

Almond and Basil Pesto, Chantrelles, Shishito Pepper

Roasted Asparagus and Cauliflower

Favetta, Duck Prosciutto, Wild Arugula, Truffle Ricotta, Port Cherries

Pork Belly and Spaetzle
Spirng Peas, Wax Beans, Parlsey, Preserve Lemon, Crème Fraiche

Easter Dessert Buffet

Pastries

Key lime meringue Pavlova, Carrot Cake, Old Fashion Chocolate Cake
Mascarpone Raspberry Tart, Vanilla caramel Cream puff, Basil Strawberry Shortbread
NY Style Vanilla cheesecake, Apricot Whoopie Pie, Pina colada Mousse Cake
Reve de Chocolat, Smores Tart, Vaniila Bluebery Tart

Verrines

Tiramisu, Exotic chai seed pudding, Double Chocolate, Pistachio raspberry, Orange caramel rice pudding

Churros

Assorted filled churros Caramel and chocolate

Kids Buffet

Assorted cake pops, Assorted Cupcakes, Easter Sugar Cookies, Rice cereal treats

Assorted confections, Assorted Confections