



Feast of Flavors

at the
hyatt regency huntington beach resort and spa

Thanksgiving Day, November 23, 2023

Noon to Four pm – Huntington Ballroom

Seafood

Snow Crab Claws (gf) with Drawn Butter and Lemon Wedges
Lemon-Lime Marinated Jumbo Shrimp (gf) and Traditional Cocktail Sauce (gf)
House-Smoked Salmon (gf) with Miniature Bagels
Capers, Cream Cheese, Lemon Wedges, Red Onion and Chopped Egg



Salads

Roasted Golden Beet Salad (gf, v)

roasted yellow beets, blue cheese, wild arugula, toasted walnuts, white balsamic dressing

Roasted Butternut Squash Salad (gf, v)

spiced roasted butternut squash, buttery pecans, feta cheese, dried cranberries, brown sugar maple dressing

Grilled Asparagus Spears (gf, v)

with orange zested pistachio, goat cheese and local honey

Baby Spinach Salad (gf)

pickled red onions, house cured tomatoes, toasted cashews, manchego cheese, bacon dressing

Grilled Artichoke and Acorn Squash Panzanella Salad (gf, df, v)

garlic roasted bread, thyme, cracked black pepper, dried cherries, balsamic glaze

Kenter Farms Mixed Green Salad (gf, v)

pickled sweet fennel, diced apples, glazed pecans, white cheddar cheese, cranberry dressing

“True to the Season” Fruit (gf, df, v)



Soup

Pumpkin Maple Bisque (gf, df, v)

Spiced Fried Prosciutto Gremolata (gf, v)



Cheese & Breads

Caramelized Onion Parker House Rolls, Lavosh
Warm House-Made Biscuits with Whipped Honey Butter
Golden Balsamic and White Wine Poached Figs, Winter Fruit Compotes
to complement our Selection of Cheese (gf)





Meats

Herb Brined and Garlic Butter Roasted Tom Turkey (gf)
Peppercorn and Thyme Encrusted Prime Rib of Beef (gf, df)
Local Honey and Brown Sugar Roasted Ham
with an Orange and Pomegranate Agave Syrup (gf, df)



Sauces

Herb Giblet Gravy (gf)
Rosemary Au Jus (df)
Whole Grain Mustard (gf, df, v)
Creamy Chive Horseradish (gf, v)



Cranberry

House-made Spiced Orange-Cranberry Sauce (gf, df, v)



Starches

Southern Cornbread Stuffing with Roasted Celery, Onions, Carrots, Wild Fresh Herbs (v)
Butter Roasted Garlic Mashed Potatoes, Farmers Market Chives (gf, v)
Loaded Scalloped Potatoes with Slab Bacon, White Cheddar Cheese, Green Onions (gf)
Caramelized Apple and Walnut Wild Rice (gf, df, v)
Baked Sweet Potato Mac -N- Cheese



Vegetables

Central Valley Roasted Rainbow Carrots, Coriander-Maple Glaze (gf, df, v)
Pan Roasted Brussels Sprouts, Crispy Prosciutto and Dates (gf, df)
Roasted Butternut Squash and Root Vegetables, Cider Vinaigrette (gf, df, v)
Classic Green Bean Casserole, Fried Onions (v)
Heirloom Cauliflower Stuffing, Wild Mushrooms (gf, v)
Roasted Corn Succotash, Field Beans (gf, df, v)



Desserts

Pumpkin Pie
S' mores Bars, Pumpkin Spice Blondies, Pecan Nut Bars
French Macarons, Autumn Sugar Cookies
Flourless Chocolate Cake, Carrot Cake
Miniature Petit Fours, Cake Pops, Cheesecake
Pumpkin Spice Bread, Seasonal Cupcakes, Apple Cobbler, Bread Pudding



Champagne, Coffee, Tea and Soft Drinks included

\$145.00 Adults

\$75.00 Children (ages 4 to 12)

Ages 3 and under - Free

(sales tax and 20% gratuity not included)

gf-Gluten Free - df-Dairy Free - v-Vegetarian
Menu items subject to change

