



Turkey Tales

at the

hyatt regency huntington beach resort and spa

November 22, 2018

Noon to Six pm - Vista Ballroom

introduction

snow crab claws with drawn butter and lemon wedges*
lemon-lime marinated jumbo shrimp and traditional cocktail sauce*
house smoked salmon* with miniature bagels
served with capers, cream cheese*
lemon wedges, red onion and chopped egg*

chapter 1

compilation of eclectic & seasonally inspired house-made salads
roasted beet salad* / marinated tomatoes and grilled artichokes* / fall harvest apple salad*
hot house cucumber salad* / kenter farms greens pumpkin salad* / pickled fennel salad*
roasted acorn squash salad* / heirloom pole bean salad* / fresh asparagus spears*
autumn faro salad*
“true to the season” fruit display*

chapter 2

creamy cauliflower and braised leek soup with parsnips and harvest squash*

chapter 3

caramelized onion parker house rolls, lavosh
warm house-made biscuits with whipped honey butter
port wine poached pears and winter fruit compote to complement our selection of cheese*

chapter 4

herb brined and garlic butter roasted tom turkey*
black peppercorn encrusted prime rib of beef*
brown sugar-mustard glazed baked ham with an orange maple glaze*

chapter 5

sage-pan drippings gravy, roasted veal stock reduction
whole grain mustard, horseradish, creamy horseradish*

chapter 6

house-made cranberry sauce collection*

chapter 7

old country stuffing with celery, onions, roasted corn and sweet peppers
mom's "better than perfect" butter and chive mashed potatoes*
sweet potato mash with caramelized apples and rosemary*
creamy scalloped russet potato gratin with parmesan cheese*
wild rice with butternut squash, leeks and corn*

chapter 8

iron skillet succotash with lima beans and corn*
maple roasted acorn squash wedges with fresh thyme*
green beans with foraged mushroom cream sauce and crispy shallots
candied farmers market young rainbow carrots*
colorful garlic roasted harvest cauliflower*
deep fried brussels sprouts with bacon jam and balsamic glaze*

the end

farmer's market apple-blackberry cobbler with biscuit topping, fresh whipped cream
vanilla cinnamon roll bread pudding with pumpkin spiced crème anglaise
caramel apple cheesecake
vanilla bean bundt cake with apple cider glaze
pecan pie, pumpkin pie
vanilla & chocolate cupcakes...and much more
gluten free sweets / citrus vanilla panna cotta with cranberry glaze*
pumpkin pie & pecan pie* / pumpkin custard mousse with burnt meringue topping*
champagne, coffee, tea and soft drinks included

\$79.00 Adults

\$65.00 Seniors (65 and over)

\$25.00 Children (ages 4 to 12)

Under 3 Free

(sales tax and 18% gratuity added)

*Gluten Free

Menu items subject to change