



# Mother's Day Brunch

at the

Hyatt Regency Huntington Beach Resort & Spa  
Sunday, May 12 from 10am - 2pm

## ***Soup***

chilled english pea, mint, lemon crème fraiche, toasted parmesan croutons

## ***Salads***

roasted beet salad with creamy goat cheese, toasted marcona almonds, micro basil  
grilled farmers market asparagus, balsamic reduction, cold pressed california olive oil, micro basil  
pole bean salad, pea shoots, pesto vinaigrette  
five-cheese tortellini salad, sundried tomato, cracked black pepper-red wine vinaigrette

hand harvested field greens, heirloom red quinoa, persian cucumbers, marinated artichoke hearts,  
sweet yellow beets, sunflower sprouts, crumbled feta cheese, dried cherries, candied walnuts, croutons,  
local honey-herb vinaigrette, lemon zest caesar dressing, blueberry-balsamic vinaigrette

## ***Fresh Sliced Seasonal Fruit***

## ***Charcuterie Boards of Cured & Smoked Meats and Artisanal Cheese***

house pickled farmer's market produce, green goddess hummus, fava bean and lemon spread, artisan crackers

## ***Raw-Bar***

seasoned jumbo shrimp, snow crab claws, fresh-shucked oysters  
horseradish cocktail sauce, lemon wedges, champagne mignonette, tabasco sauce  
fresh halibut ceviche, crispy tostadas

## ***Sushi Rolls***

pickled ginger, wasabi, soy sauce

## ***Smoked Fish***

salmon, sturgeon, trout  
honey-mustard dill sauce, cucumber-coriander yogurt  
miniature bagels, capers, red onions, parsley cream cheese, lemon wedges

## ***Ahi Poke***

ahi tuna tossed with ponzu, seaweed seasoning

## ***Topped with Guests Choice of***

crushed macadamia nuts, pineapple salsa, micro cilantro, green onions, cucumber, sriracha, wasabi aioli,  
wakame salad

### ***Bakeries***

buttery croissants, s' mores muffins, assorted sliced breakfast breads  
gluten free blueberry muffin tops, gluten free cinnamon coffee cake

### ***Morning Favorites***

traditional eggs benedict, lemony hollandaise  
roasted tomato-spinach quiche  
cage free scrambled eggs, cage free scrambled egg whites  
oven roasted breakfast potatoes, sautéed peppers, caramelized onions  
chicken apple sausage, pecan-wood smoked bacon, pork sausage

### ***Kid's Corner***

corn dogs, chicken tenders, wedged fries, white cheddar mac & cheese, fruit cups  
ketchup, ranch dressing, bbq sauce

### ***Hot Savory Sides***

grilled artichoke and wild asparagus risotto  
roasted garlic and chive mashed potatoes  
zucchini and potato gratin with goat cheese  
lobster and heirloom cherry tomato ravioli with lemon herbed cream sauce  
herb oil roasted rainbow cauliflower and balsamic glaze  
honey glazed farmer's market carrots

### ***Action Stations***

seared crab cakes  
spicy chipotle aioli, spring chive, lemon aioli

### ***Belgian Waffles***

warm maple syrup, white chocolate whipped cream, nutella ganache, whipped butter  
wild blueberry compote, vanilla marinated strawberries

### ***Omelets Made to Order***

cage free eggs, egg whites, bacon, ham, sausage, cheddar cheese, tomatoes, mushrooms, bell peppers,  
onions, green onions, spinach, fire roasted salsa

### ***Carving Station***

herb crusted prime rib, black pepper red wine sauce  
grilled vegetable wellington, roasted red pepper jam  
cedar plank roasted salmon, basil and lemon greek yogurt sauce  
caramelized onion parker house rolls

## **SWEET SENSATIONS**

### ***chocolate fountain***

pound cake, strawberries, pineapple, rice krispy treat squares, ladyfingers

### ***Gelato Bar***

seasonal offerings and traditional toppings

### ***Warm Crepe Bar***

blueberries, strawberries, raspberries, whipped vanilla cream cheese, white chocolate whipped cream  
lemon curd, chocolate hazelnut spread, toasted coconut, toasted almonds  
miniature pastries, cake pops, macaroons, burnt sugar caramel flan, whole cakes, signature  
bread pudding with crème anglaise, chocolate covered strawberries

### ***Unlimited champagne, coffee, tea and juice***

***\$110.00 - adults***

***\$85.00 - (ages 65 and over)***

***\$45.00 - (ages 5-12)***

***kids under 4 are free***