

# Easter Sunday Champagne Brunch

Hyatt Regency Newport Beach

Sunday, April 21st, 10am—2pm

\$94, \$47 for children 5 to 12

Live Music

Egg Hunting, Balloon Artist, Face Painting

## **ASSORTMENT OF BREAKFAST PASTRIES**

### **SELECTION OF RIPE, SEASONAL, SLICED FRUITS**

#### **SOUP**

Spring leek soup

Seafood boil shrimp, clams, andouille sausage, red bliss potatoes, yellow corn, local beer old bay broth

#### **CURED MEATS AND CALIFORNIA HANDCRAFT SALUMI**

Cornichon, assorted mustards

#### **ARTISANAL CALIFORNIA CHEESE DISPLAY**

Domestic honey, apricot preserve, fig jam

#### **OMELET STATION**

Natural ham and uncured natural bacon, chorizo aged cheddar cheese, Monterey jack cheese mushrooms, tomatoes, spinach, bell peppers, onions, scallions, breakfast potatoes, bell peppers and fine herbs pecan wood smoked bacon & chicken apple sausage

#### **ICED SEAFOOD DISPLAY**

Shrimp, crab legs, oysters on the half shell Cajun remoulade, horseradish and mignonette, cocktail sauce, lemons wedges

#### **CHIRASHI STATION**

Ahi tuna, salmon, crab meat, Tobiko, sushi rice, cucumber, tomato, avocado, green onion, tempura, white ginger Shira, sweet soy, kimchi aioli, sriracha aioli, sesame seeds

#### **FRENCH TOAST STATION**

Whipped cream, chocolate shaving, berries, blueberry compote, pure maple syrup

#### **SANTA BARBARA SMOKED SALMON**

Chilled mint and English pea shooter, micro basil, lemon crème raiche chopped egg, onions, capers, whipped cream cheese, chives and mini bagels

#### **SUSHI DISPLAY**

Selection of Maki sushi  
Wasabi, white ginger Shira, soy sauce

#### **FARMERS STATION**

Kenter canyon farm organic baby lettuce, cucumber, pear tomatoes, local strawberries, shaved heirloom carrots, crumble cheddar goat cheese, toasted almonds, ranch and balsamic dressings  
Caesar salad, romaine hearts, croutons, parmesan cheese and Caesar dressing  
Haricot vert fine beans, pee wee potatoes, feta and olive salad, sherry vinaigrette  
Faro salad, yellow corn, sun dried tomatoes, roasted peppers, lemon vinaigrette  
Green pea hummus, Ricotta cheese, lemon gremolata, tartine

#### **CARVING STATIONS**

##### **Herbs Crusted Prime Rib**

Au jus, horseradish cream, whole grain mustard

##### **Pineapple Brown Sugar Glazed Kurobuta Ham**

##### **Sustainable Farmed Salmon Filet Roasted on a Cedar Plank**

Tarragon and stone ground mustard glaze

#### **SIDES**

Roasted tricolor cauliflower & heirloom carrots

Sugar snap peas, pearl spring onion, baby squash, cherry tomatoes

Whipped Yukon potatoes

#### **KIDS BUFFET**

Carrot and Celery Stick, Buttermilk dressing

Chicken Tenders, Honey mustard

Cheese Pizza, Macaroni and Cheese

#### **SWEETS**

Assorted cakes and tarts

Cupcakes and cookies

Petit fours and mini sweet shooters

##### **Chocolate Fondue Station**

Strawberries, pineapple, rice Krispy treats, marshmallows

For reservations please call 949-729-6162