

# HYATT REGENCY SAN FRANCISCO AIRPORT EASTER CHAMPAGNE BRUNCH

APRIL 21<sup>st</sup>, 2019  
10:00AM - 3:00PM

## SEAFOOD DISPLAY

Spiced Peel and Eat Shrimp, New Zealand Green Lip Mussels, Oysters on the Half Shell,  
Cocktail Sauce, Fresh Lemon, Tabasco  
Hand Rolled Maki Sushi and California Rolls,  
Pickled Ginger, Wasabi, and Soy Sauce  
Smoked Salmon, House Cured Gravlax,  
Mini Bagels, Cream Cheese, Sliced Onion and Tomato, Capers, Chopped Egg

## THE SALAD BAR

Chef's Box of Spring Harvested Greens with Crudités of Vegetables  
Customize Your Own Classic Caesar Salad

Sliced Local Melons, Fruit, and Berries

Roasted Beets, Green and Yellow Beans, Grapes and Walnut Salad  
Red Quinoa with Teriyaki Tofu, Halved Grape Tomatoes, Diced  
Avocado, Roasted Red Peppers, Roasted Crimi Mushrooms,  
Garlic Mint Dressing

Gluten Free Panazella Heirloom Cherry tomato, Fresh Mozzarella,  
Diced Cucumbers, Kalamata olives, Julienned Roasted Red Peppers,  
Torn Basil and Balsamic

Antipasto Display - Imported and Domestic Cheese Display

## THE BUTCHER BLOCK

Slow Roasted Rosemary & Garlic Prime Rib, Cabernet Demi-Glace  
Salt Crusted Salmon, Béarnaise, Dill Crema  
Roasted Porchetta, with Peaches, Thyme, Fennel, Garlic Confit  
Assorted Mustards, Creamy Horseradish, Robust Horseradish  
Assorted Brioche Buns

## HOT BUFFET SELECTIONS

Mahi Picatta - Lemon Caper Cream, Fresh Herbs, Tomato Concasse  
Smoked Brisket - with Chimichurri and Grilled Tomatoes, Charred  
Limes, Grilled Spring Onion  
Herb Roasted Chicken Breast, Marsala Glaze with  
Herb Roasted Mushrooms  
Risotto Milanese  
Penne with Oven Dried Cherry Tomatoes, Wild Mushrooms,  
Asparagus, Torn Basil  
Steamed Jasmine Rice  
Mashed Potato

## DAIRY BAR

Ice Cream Scooped to Order  
Vanilla, Chocolate, Strawberry  
Build Your Own Ice cream Sundae  
Butterscotch Chips, Sprinkles, Chocolate Sauce, Strawberry Sauce,  
Sliced Strawberries, Chocolate Chips,  
Pineapple, Maraschino Cherries, Chopped Peanuts,  
Shredded Coconut

## BAKERY AND DESSERT SHOPPE

Warm Bread Pudding with Vanilla Anglaise  
Assorted European Pastries, Carrot Cake, Black Forest Cake, Nut Clusters, Assorted Cheese Cakes, Flavored Mousses, Caramel  
Pecan Bars, Chocolate Dipped Strawberries and Much More!

## UNLIMITED CHAMPAGNE

(must be 21 and over)

Items subject to change based on seasonal availability

**\$90\* per adult**  
**\$75\* per senior, \$45\* per child 5 - 12 years, 4 and under free**

\*tax and gratuity not included

## BREAKFAST OFFERINGS

Traditional Eggs Benedict replace scrambled  
Crisp Smoked Bacon and Plump Sausage Links  
Hyatt Signature Breakfast Potato  
Whipped Cream, Fruit & Berry Topping,  
Maple and Flavored Syrups  
Flaky Butter Croissants, Miniature Muffins,  
Fruit Breads

## OMELETS MADE TO ORDER

Whole Eggs, Egg Whites or Egg Beaters with your  
choice of:  
Bell Peppers, Mushroom, Onion, Scallions, Tomatoes,  
Bacon, Ham, Spinach, Cheddar or Jack Cheese

## CREPES, PANCAKE, WAFFLE STATION

Crepes built to order with choice of  
Smoked Salmon, Cream Cheese, Chive  
Or  
Crepe with Nutella and Banana  
Grilled Chicken, Pesto, and Fontina

## SAN FRANCISCO DIM SUM

Bamboo Baskets Brimming with Pot Stickers and Pork  
Buns  
Soy and Sweet Chili Dipping Sauces

## VEGAN OFFERINGS

Asparagus with Balsamic Reduction and Lemon Zest  
Charred Brussel Sprouts with Caramelized Onions  
Roasted Cauliflower with Golden White Wine  
Poached Raisins  
Tomato Soup

## CHILDREN'S CORNER

Miniature Corn Dogs with Mustard and Ketchup  
Crispy Chicken Tenders with BBQ and Honey Mustard  
Dipping Sauces  
Mac n' Cheese  
Crust less PB&J pyramids