



**HYATT  
REGENCY®**

HUNTINGTON BEACH  
RESORT & SPA

## **Fall Into Flavor**

at the

hyatt regency huntington beach resort and spa

**Thanksgiving Day, November 28, 2019**

**Noon to Six pm - Vista Ballroom**

### Appetizing 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  
served with Capers, Cream Cheese, Lemon Wedges, Red Onions and Chopped Egg

### Zesty Salads

White Quinoa Salad (gf, df, v)  
heirloom white quinoa, cucumbers, orange and grapefruit segments, chopped mint, limon dressing

Roasted Golden Beet Salad (gf, v)  
roasted yellow beets, blue cheese, wild arugula, toasted walnuts, white balsamic dressing

Farmer's Market Rainbow Chard Salad (gf, v)  
chopped rainbow chard, sweet orange zested candied pistachios, dried cherries, goat cheese, golden 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)  
shaved parmesan cheese, lemon zest, garlic basil oil

Baby Spinach Salad (gf)  
pickled red onions, house cured tomatoes, toasted cashews, manchego cheese, bacon dressing

Basil Marinated Heirloom Cherry Tomatoes & Grilled Artichokes (gf, df, v)  
garlic, thyme, toasted cracked black pepper, micro basil, red wine vinegar

Fall Bulgur Salad (df, v)  
garlic oil roasted root vegetables, toasted pumpkin seeds, chopped herbs, extra virgin olive oil, shaved red onions

Kenter Farms Mixed Green Salad (gf, v)  
pickled sweet fennel, diced apples, glazed pecans, white cheddar cheese, cranberry dressing

Fall Tabouli Salad (df, v)  
roasted acorn squash, chopped almonds, diced avocado, pomegranate seeds, pomegranate ginger vinaigrette

"True to the Season" Fruit Display (gf, df, v)

### Flavorsome Soup

Lentil and White Bean Soup with Roasted Root Vegetables (gf, df, v) and Pumpkin Seed Gremolata (gf, v)

### Aromatic Cheese

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)

### Seasoned 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)

### Savory Sauce

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

### Tangy Cranberry

House-made Cranberry Sauce Collection (gf, df, v)

### Tempting Starches

Southern Cornbread Stuffing with Roasted Celery, Onions, Carrots, Wild Fresh Herbs (v)  
Butter Roasted Garlic Mashed Potatoes with 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

### Palatable Vegetables

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

### Sweet Sweets

House-made Pumpkin Pie (v)  
Bourbon Pecan Pie (v)  
Farmer's market Apple Cobbler with Biscuit Topping and Warm Caramel Sauce (v)  
Cinnamon Roll Bread Pudding with pumpkin Spice Crème Anglaise (v)  
Mini Pear Frangipane Tart (v)  
Chocolate Pecan Crunch Cheesecake (v)  
Decadent Chocolate Cake (v)  
Cranberry Apple Tart (v)  
Chocolate and Vanilla Cupcakes (v)  
Pumpkin Spice Bread (v)

Gluten Free Sweet Sweets

Pumpkin Pie (v)

Pecan Pie (v)

Butterscotch Budino in Mason Jars (v)

Pumpkin Cheesecake Mousse with Candied Pecans (v)

Vanilla Bean Panna Cotta with Citrus-Cranberry Glaze (v)

Macarons (v)

Flourless Chocolate Cake (v)

Champagne, Coffee, Tea and Soft Drinks included

\$100.00 Adults

\$80.00 Seniors (65 and over)

\$40.00 Children (ages 4 to 12)

Under 3 Free

(sales tax and 18% gratuity added)

gf-Gluten Free

df-Dairy Free

v-Vegetarian

Menu items subject to change