

# HOLIDAY BRUNCH

## STARTER

*Choice of*

### GREEN PEAS & CELERIAC BISQUE

Chestnuts | Preserve Lemons | Piquillo Peppers | Gremolata

### CHILI-CHEESE FONDUE

Totopos

### SHREDDED BRUSSELS SPROUT & KALE SALAD

Apples | Walnuts | Pistachios | Grapes | Oranges | Pomegranates | Cotija Cheese  
Maple Apple Cider Vinaigrette

## ENTRÉES

*Choice of*

### OATMEAL PANCAKE

Tropical Fruit Salad | Caramelized Banana | Hibiscus Cinnamon Infused Maple Syrup

### SHORT RIB BENEDICT

Crispy Potatoes | Asparagus | Gremolata | Porcini Hollandaise

### TEXAS WAGYU STEAK & EGGS

Two Eggs Any Style | Potato Hash | Casserole | Caramelized Vidalia Onions

### BROKEN ARROW RANCH GRILLED OUIL

Texas Caviar | Cranberries | Indigo Texas Cheese | Garrison Brothers Bourbon Glaze

### BEER BATTER CHICKEN & WAFFLE

Smoked Nueske's Bacon | Blistered Tomatoes | Confit Pearl Onions  
Rosemary | Maple Syrup

### SHRIMP AND GRITS

Gulf Shrimp | Tasso Ham | Cheesy Grits | Lemon-Garlic Butter Sauce

## CHEF ORALIA'S DESSERTS TABLE

### ASSORTMENTS OF MINI DESSERTS

Macarons | Chocolate Bonbons | Assorted Verrines | Fruit Tarts | Petits Choux a La Creme  
Yule Log | Chocolate Mousse | Pecan Pies | Cookies

**\$65** | per person  
plus tax and gratuity