

CHRISTMAS BRUNCH MENU

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 QUAIL

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