



HAPPY EASTER

TEXAS SPICE | SUNDAY, APRIL 9 | 11:00 A.M. – 2:00 P.M.
PLEASE EMAIL ROLevents@omnihotels.com FOR RESERVATIONS

EARLY BIRD

OMELET STATION

ham | sausage | mushrooms | spinach | peppers | onions
cheddar | jalapeno jack | mozzarella

WAFFLE IRON

bourbon pecan maple syrup

SHEEP'S MILK RICOTTA & SPINACH QUICHE

roasted tomato salsa

PINEAPPLE UPSIDE DOWN PANCAKES

berry cherry agave syrup

SCRAMBLED EGGS

cheddar | chives

SMOKED BACON

CHICKEN & APPLE SAUSAGE

SALADS & APPETIZERS

CHEESE AND CHARCUTERIE TABLE

DEVILED EGGS

smoked salmon | trout roe

SPRING PEA SALAD

asparagus | wild mushrooms | organic eggs
hardwood smoked bacon | garlic aioli

HEIRLOOM TOMATO & BURRATA CHEESE

fresh basil | capers | shallots

FARMERS MARKET

arugula | spring mix | wildflowers | radishes
cucumber | snap peas | balsamic dressing

GULF SHRIMP SALAD

lemon | dill aioli | chives | toasted brioche

TEXAS GOAT CHEESE & DELICATA SQUASH TARTINE

pomegranate seeds | sage

MARINATED WATERMELON

tajin | queso fresca | pickled red onion | jalapeno

ENTREES & SIDES

CREAM OF BLUE CRAB SOUP

GULF COAST GROUPER

ancho chili butter | nopalitos sofrit

GARLIC ROASTED RACK OF LAMB

charred tomatoes | poblano pepper pesto

BUTTERMILK FRIED CORNISH HEN

ROASTED CARROTS

GRILLED ASPARAGUS

AU GRATIN POTATOES

CARVING STATION

BAVETTE STEAK

chimichurri

SWEET & SOUR HAM

buttermilk & pimento cheese drop biscuits

SWEET ENDINGS

HOT CROSS BUNS & PETIT FOURS

COCONUT CAKE & CLASSIC CARROT CAKE

GLAZED POUND CAKES

PECAN PRALINES, CANDIES & PEEPS

DONUT WALL & APPLE FRITTERS

MACERATED BERRIES & LEMON MASCARPONE

STRAWBERRY RHUBARB TART TATIN

\$59 ADULTS, \$25 CHILDREN 6 – 12
(PLUS TAX & 20% SERVICE CHARGE)
COMPLIMENTARY FOR CHILDREN 5 & UNDER
SEATING AVAILABLE EVERY HALF AN HOUR
FROM 11:00 A.M. TO 2:00 P.M.