

Light up the HOLIDAYS.

Wednesday, December 25

Please email for reservations | rolevents@omnihotels.com

HOLIDAY BRUNCH

Omelet Station
Pecan Waffles
Cranberry Macadamia Pancake
Scrambled Eggs
Applewood Smoked Bacon

SALADS & APPETIZERS

Farm Table of Cheese & Charcuterie
Goat Cheese, Pear & Walnut Tartines
Pimento Cheese & Brioche Crostini
Gulf Crab Shrimp Cocktail
Wild TX. Greens, Spinach Salad
Butternut Barley Salad
Pickled Garden Vegetables

CARVING STATION

Sage Brined Turkey
Smoked Beef Brisket
Sweet & Sour Ham

FOR KIDS

Chicken Tenders
Mac & Cheese
Butter Sweet Peas
Tater Tots

THE CLASSICS

Curried Parsnip & Apple Bisque
Roasted Roots
Cream of Corn
Sweet Potato Casserole
Cheddar Scalloped Potatoes
Cornbread Dressing
Gulf Coast Shrimp & Grits
Brick Oven Cornish Hens
Parker House Rolls

SWEET ENDINGS

Apple Tart
Chocolate Yule Log
Mango Passion Yule Log
Strawberry Pistachio Verrine
Milk Chocolate Almond Financier
Vegan Coconut Tapioca Verrine
Assorted Profiteroles
Assorted Cookies
Assorted Macarons

\$74 Adults, \$29 children 6–12 (plus tax and 20% gratuity) Complimentary for children 5 & under. Seating available every half an hour from 11 A.M. to 2:00 P.M.