

'TIS THE SEASON

WEDNESDAY, DECEMBER 25

PLEASE CALL THE HOTEL OPERATOR FOR RESERVATIONS, 713-871-0026.

CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL

Pink peppercorn mignonette

POACHED GULF SHRIMP

ALASKAN KING CRAB AND SNOW CRAB CLAWS

Horseradish cocktail sauce, lemon wedges

PACIFIC COAST SMOKED SALMON

Chopped egg, red onion, snipped chives, capers, crème fraîche

ASSORTED SUSHI DISPLAY

Wasabi, pickled ginger, soy sauce

BREAKFAST

BREAD AND PASTRY DISPLAY

Biscuits, bagels, cinnamon rolls, croissants

Served with sweet cream butter and fruit preserves

APPLEWOOD SMOKED BACON

GRILLED CANADIAN BACON

TURKEY SAUSAGE LINKS

TRADITIONAL EGGS BENEDICT

Whipped hollandaise

GRIDDLED CINNAMON FRENCH TOAST AND BELGIAN WAFFLES

Warm Maple syrup, whipped cream, seasonal berries, chocolate chips

EGG AND OMELET BAR

Whole eggs, egg whites, spinach, tomatoes, onions, bacon, sausage, bell peppers, jalapeños, pico de gallo, roasted salsa

CRISP AND CURED

ASSORTED LETTUCE GREENS

Grape tomatoes, roasted fennel, shaved carrots, toasted pecans, herb croutons, choice of balsamic Dijon vinaigrette or creamy buttermilk ranch

CHARRED BRUSSELS SPROUTS SALAD

Butternut squash, dried cranberry, toasted walnuts, apple cider vinaigrette

SAFFRON PASTINA SALAD

Tuscan kale, heirloom tomatoes, Perle mozzarella cheese, pesto dressing

ARUGULA AND POACHED PEAR SALAD

Pomegranate seeds, goat cheese, spiced pepitas, citrus vinaigrette

CURED MEATS BOARD

Pickled vegetables, assorted mustards

TEXAS CHEESE DISPLAY

Featuring cheeses from Veldhuizen Family Farm, Tomme de Hood Eagle Mountain Farm, Revelation Hoja Santa

Served with dried fruits, honey comb, spiced nuts, artisan bread

\$70 ADULTS, \$35 CHILDREN 6 - 12 (PLUS TAX & GRATUITY)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

10:30 A.M. TO 1:30 P.M.

CARVING STATIONS

CLOVE-STUDDED COUNTRY HAM

Spiced apple cider glaze

SALT-CRUSTED PRIME RIB

Horseradish sour cream, Dijon mustard, beef jus

ASSORTED ROLLS AND BUTTER

ENTRÉES

ROASTED SCOTTISH SALMON

Pomegranate fennel salad, pesto cream sauce

WHITEHURST FARMS TURKEY ROULADE

Giblet gravy, orange-cranberry sauce

ROSEMARY CHICKEN BREAST

Orange butter sauce

ROASTED SPAGHETTI SQUASH

Shaved Brussels sprouts, red quinoa, basil tomato sauce

SIDES

BLUE LAKE GREEN BEANS AND ROASTED WINTER SQUASH

Wild mushrooms

ROASTED RAINBOW CARROTS

Brown butter, toasted almonds

AU GRATIN POTATOES

Garlic and herb cream

CREAMY YUKON GOLD MASHED POTATOES

KIDS STATION

MINI CORN DOGS

CRISPY CHICKEN TENDERS

ACCOMPANIMENTS

Creamy macaroni and cheese, tater tots

SWEET ENDINGS

WARM CINNAMON BREAD PUDDING

Mandarin orange glaze

EGGNOG PANNA COTTA CHEESECAKE

Cranberry compote

MINI SWEET POTATO PIE

PETIT FOURS, TEA COOKIES, CHOCOLATE BON BONS

ASSORTED HOLIDAY FUDGE

GRANNY SMITH APPLE TART

TEXAS PECAN SQUARES

LEMON BARS

HOLIDAY CUPCAKES

HOLIDAY SUGAR COOKIES

CHOCOLATE OPERA CAKE