

# *Celebrate* THANKSGIVING.

Thursday, November 23

Please email for reservations | [rolevents@omnihotels.com](mailto:rolevents@omnihotels.com)

## **HOLIDAY BRUNCH**

Omelet Station  
Pecan Pancakes  
Texas Waffles  
Scrambled Eggs  
Applewood Smoked Bacon  
Blueberry Sausage

## **SALADS & APPETIZERS**

Farm Table of Cheese & Charcuterie  
Onion and Goat Cheese Tarts  
Cranberry and Brie Toasts  
Fall Artisan Salad Bar  
Butternut Squash Salad  
Apple Walnut Salad  
Delicata Squash & Chicories

## **CARVING STATION**

Roasted Turkey Breasts  
Pulled Turkey Leg Confit  
Selection of Local Sausages  
Thanksgiving Gravy  
Buttered Rolls

## **FOR KIDS**

Marinated Grilled Chicken Breast  
Spaghetti with Red Sauce  
Loaded Tater Tots

## **THE CLASSICS**

Chicken Pot Pie  
Apple Pork Chops  
Roast Beef with Gravy  
Creamed Spinach  
10 Cheese Gratin Mac  
Apple Cider Brussels Sprouts  
Green Beans Almondine  
Roasted Garlic Mashed Potatoes  
Loaded Corn Bread Stuffing  
Cranberry Sauce

## **FALL SOUP STATION**

Smoked Tomato Soup  
Roasted Pumpkin Velouté  
served with assorted toppings and garnishes

## **SWEET ENDINGS**

Texas Spice Donut Wall  
Assorted Breakfast Pastries  
Cranberry Cheesecake (Nut Free)  
Pumpkin Pie (Nut Free)  
Caramel Apple Tarts (Nut Free)  
Chocolate Cake Bites (Vegan, GF)  
Pear Panna Cotta (Vegan, GF, Nut Free)  
Salted Caramel Pudding

**\$69 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.**

OMNI

DALLAS