

Celebrate THANKSGIVING.



*Thursday, November 23 Omni Las Colinas 10am-2pm
Please call 972-556-0800 for reservations*

SEAFOOD TOWER

LOBSTER CLAWS, CRAB LEGS, CRAB CLAWS,
TX GULF SHRIMP, CLAMS, OYSTER SHOOTER
Horseradish, Cocktail Sauce, Champagne Mignonette

BREAKFAST OFFERINGS

FRENCH TOAST & PANCAKE STATION

Vanilla Bean Whipped Cream, Warm Maple Syrup,
Banana Foster

OMELETTE STATION

DISPLAY OF PASTRIES AND CROISSANTS

Whipped Butter, Fruit Preserves

CRISP AND CURED

GRAND DISPLAY OF CHARCUTERIE AND CHEESE

SMOKED SALMON

Classic Accoutrements, Lemon Chive Crème Fraîche

VEGETABLE CRUDITÉ

LUMP CRAB DEVILED EGGS

CLASSIC CAESAR SALAD

THANKSGIVING SALAD

Local Lettuce, Pomegranate, Cranberries, Apples,
Candied Walnut, Blue Cheese, Champagne Vinaigrette

TURKEY CORN CHOWDER

\$90 ADULTS, \$35 CHILDREN 6-12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

20% GRATUITY AND TAX WILL BE ADDED TO EACH CHECK

CARVING STATION

PEPPERCORN CRUSTED PRIME RIB

Bordelaise, Horseradish Cream

HERB ROASTED TURKEY

Brown Turkey Gravy, Cabernet Cranberry Reduction

COUNTRY HAM

Holiday Spiced, Brown Sugar Pineapple Rum Glaze

ROSEMARY LEG OF LAMB

TX Grapefruit Gremolata, Chardonnay Dill Cream

FAVORITES

LOBSTER MAC AND CHEESE

Garlic Parmesan Breadcrumbs

SWEET POTATO CASSEROLE

Toasted Marshmallow, Candied Walnut

ROASTED GARLIC MASHED POTATOES

POBLANO SAGE CORNBREAD STUFFING

PORCINI GREEN BEAN CASSEROLE

ROASTED WINTER ROOT VEGETABLES

PANCETTA BRUSSELS SPROUTS

Raspberry Balsamic Glaze

MEXICAN STREET CORN

GRAND FINALE

PUMPKIN PIE

APPLE COBBLER

TEXAS BOURBON PECAN PIE

CARAMEL FLAN

PINA COLADA TRES LECHES