THESE ARE THE HOLIDAYS

Friday, December 25

Please visit OpenTable.com (Cast Iron) for reservations.

Santa's Welcome Sips

Mrs. Claus' Velvet Hot Cocoa
Rich Belgian chocolate, steamed milk, vanilla bean, toasted marshmallows, crushed peppermint, chocolate curls

North Pole Spiced Apple Wassail
Warm Texas apple cider simmered with cinnamon sticks, star anise, cloves, fresh oranges, cranberries

Gingerbread House Holiday Punch
Sparkling ginger, cranberry, pomegranate, fresh citrus, aromatic rosemary

Frosty's Winter Orchard

Santa's Winter Fruit Wonderland
Pineapple, honeydew, cantaloupe, watermelon, winter citrus, strawberries, blackberries, blueberries, red and green grapes, kiwi, pomegranate jewels

Vanilla-orange yogurt poppyseed dip, Texas honey-cinnamon mascarpone cream

The Evergreen Christmas Garden

Christmas Eve Caesar
Baby gem lettuce, shaved Parmigiano-Reggiano, rosemary-garlic brioche croutons, Parmesan crisps, creamy roasted garlic Caesar dressing

Santa's Ruby Red Strawberry & Spinach Salad
Baby spinach, fresh strawberries, cranberry-pickled fennel, Tajín-glazed Texas pecans, Boursin cheese, pomegranate seeds, champagne-poppy seed vinaigrette

Winter Wonderland Pear & Pecan Salad
Peppery arugula, shaved winter pears, honey-roasted Texas pecans, golden raisins, watermelon radishes, crumbled Texas goat cheese, crisp apple-cider vinaigrette

Santa's Build-Your-Own Evergreen Salad Bar

Crisp iceberg lettuce, baby arugula, tender mesclun greens, seasonal baby kale

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Honey-roasted Texas pecans, dried cranberries, toasted pepitas, herb-marinated cheese, feta, shaved Parmesan, cherry tomatoes, pickled red onions, cucumbers, applewood-smoked bacon, rosemary croutons, roasted sweet corn, watermelon radishes, blue cheese crumbles

Maple-herb balsamic vinaigrette, buttermilk ranch, roasted garlic Caesar, Texas citrus-honey vinaigrette

The Gulf Coast Ice Palace

Poached Texas Gulf Shrimp, Chilled Crab Claws & Christmas Pearl Oyster Shooters
Served with festive tomato-citrus cocktail dressing

Traditional horseradish cocktail sauce, champagne-shallot mignonette, warm clarified butter, Texas agave hot sauce, lemon and lime wedges, classic saltine crackers

Santa's Royal Smoked Salmon Display
Whipped chive cream cheese, lemon-dill crème fraîche, capers, finely diced red onions, shaved shallots, chopped hard-boiled eggs, fresh dill, chives, cucumber ribbons, pickled fennel, everything bagel seasoning, lemon wedges, cracked black pepper

Mini New York-style bagels, toasted pumpernickel points, rye crostini, miniature blinis, rosemary crackers, everything-seasoned bagel crisps

The Cowboy Christmas Cheese Lodge

Chef's assortment of domestic and imported artisanal cheeses

Fresh grapes, Texas pecans, spiced mixed nuts, cranberry-orange chutney, fig jam, marinated olives, cornichons, rosemary crackers, artisan flatbreads

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The North Pole Christmas Bakery

Cranberry-Orange Brioche Wreath with Sparkling Sugar
Texas Pecan and Cinnamon Swirl Bread
Eggnog French-Style Challah
Gingerbread-Spiced Croissant Doughnuts
Almond Bear Claws with Toasted Almonds
Chocolate-Filled Butter Croissants
Oversized Classic French Croissants
Parmesan and Chile-Lime Artisan Lavash
Rosemary Sea Salt Artisan Loaves
Assorted Holiday Dinner Rolls and Sliced Artisan Breads

Texas honey butter, brown sugar-cinnamon butter, ancho chile-lime butter, whipped sea salt butter

Santa's Christmas Morning Omelet Workshop
Sweet onions, vine-ripened tomatoes, bell peppers, spinach, mushrooms, jalapeños, serrano peppers, cilantro

House-made chorizo, smoked ham, applewood bacon, and country breakfast sausage.

Sharp cheddar, monterey jack, pepper jack, smoked Gouda

Fresh pico de gallo, roasted tomato salsa, salsa verde

Christmas Morning on the Ranch

Fluffy Farmhouse Eggs
Applewood Bacon
Country Sausage Patties with Cracked Black Pepper and Sage
Rudolph's Sweet Potato & Poblano Hash
Roasted Texas sweet potatoes, caramelized onions, poblano peppers, smoked paprika, fresh herbs

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Christmas Morning Croissant Bites
Filled with soft scrambled eggs, aged cheddar, applewood-smoked bacon

The Christmas Fig & Brie Crostini
Toasted baguette with whipped brie, Texas fig preserves, candied pecans, rosemary honey

Rudolph's Fluffy Pancake Playground

Santa's Made-to-Order Buttermilk Pancakes

Merry berry cranberry and mixed berry compote, warm cinnamon-spiced Texas apples, vanilla bean whipped cream, warm pure maple syrup, mini chocolate chips, toasted Texas pecans, peppermint chocolate sauce

The Winter Hearth Soup Kettle

Santa's Golden Harvest Carrot & Cumin Soup — Vegan & Gluten-Free
Slow-roasted winter carrots, toasted cumin, fresh ginger, and shallots, in vegetable broth with coconut cream and a hint of Texas orange zest

Maple-chili roasted chickpeas, fresh cilantro, pomegranate jewels, fragrant herb oil

The Grand Christmas Carving Hall

Chef Carved Pink Peppercorn & Herb-Crusted Prime Rib
Black garlic au jus, and creamy horseradish sauce

Cowboy Christmas Dr Pepper-Glazed Ham
Slow-baked holiday ham lacquered with a Fort Worth-inspired Dr Pepper, brown sugar clove, orange glaze

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Creamy Winter Mushroom Risotto
Arborio rice with roasted wild mushrooms, caramelized shallots, confit garlic, fresh thyme, Parmesan cheese, white truffle oil

Santa's Roasted Butternut Squash Ravioli
Tossed in a velvety brown butter-sage sauce. Garnished with toasted Texas pecans, dried cranberries, and Parmesan.

Christmas Eve Smoked Chicken Alfredo
Fettuccine, roasted garlic-Parmesan cream sauce with hickory-smoked chicken, baby spinach, sun-dried tomatoes, caramelized shallots

The Texas Gulf Coast Holiday Pasta
Penne pasta, sautéed Gulf shrimp, roasted sweet peppers, zucchini, heirloom cherry tomatoes, spinach in a light garlic-basil marinara

Mrs. Claus' Boursin Whipped Golden Potatoes
Creamy Yukon Gold potatoes whipped with garlic-herb Boursin cheese, butter, and warm cream. Finished with fresh chives, roasted garlic butter, and crispy shallots.

Santa's Smoked Cheddar & Gruyère Macaroni and Cheese
Tender pasta, velvety sauce of aged Gruyère, Texas smoked cheddar, roasted garlic cream, Parmesan-herb breadcrumbs, fresh thyme

Sweet Southern Christmas Pecan Casserole
Roasted sweet potatoes whipped with brown sugar, cinnamon, maple syrup, and vanilla bean with toasted marshmallows, pecan streusel, and orange zest

Rudolph's Maple-Glazed Winter Root Vegetables
A colorful medley of roasted rainbow carrots, parsnips, golden beets, and turnips, glazed with pure maple syrup, rosemary, fresh thyme, and brown butter

Winter Wonderland Green Beans Almondine
Tender-crisp French green beans sautéed with brown butter, toasted sliced almonds, roasted garlic, lemon zest, crispy shallots and a sprinkle of fresh parsley

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Santa's Little Helpers Christmas Buffet

Rudolph's Golden Chicken Tenders
Santa's Crispy Potato Trees
North Pole Cinnamon French Toast Sticks
With cinnamon sugar and maple syrup
Little Cowboy Christmas Sliders
Mini beef burgers with melted cheddar on soft brioche buns
Frosty's Rainbow Fruit Cups

Ketchup, buttermilk ranch, smoky Texas barbecue sauce, and honey mustard

The Enchanted North Pole Dessert Village

Santa's Cookie Decorating Workshop
Decorate Your Own Christmas Cookies

Freshly baked gingerbread people, Christmas trees, snowflakes, Santa hats, festive sugar cookies

Decorating treats: Red, green, and white royal icing, sparkling sugar, Christmas sprinkles, crushed peppermint, chocolate candies, edible snowflakes

Mrs. Claus' Christmas Cake Gallery

The Enchanted Christmas Yule Log
Classic chocolate bûche de Noël with silky chocolate mousse, hazelnut praline, chocolate bark, powdered sugar snow
Christmas Eve Fireside S'mores Tart
Rich chocolate ganache in a graham cracker crust, topped with toasted vanilla bean marshmallow, smoked sea salt
Peppermint Snowfall White Chocolate Cake
Layers of vanilla sponge, white chocolate mousse, crushed candy canes, peppermint buttercream

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The Gingerbread Village Cookie Shop

Holiday swirl sugar cookies, gingerbread gentlemen, Grinch-inspired green cookies, peppermint snowball cookies, Texas pecan sandies

Snowflake Lane - Individual Christmas Desserts

Mrs. Claus' Eggnog Panna Cotta
Three Kings' Saffron-Pistachio Tres Leches
Santa's Mini Cheesecake Collection
Gingerbread Wonderland Chocolate Mousse Shooters
North Pole Peppermint Ganache Tartlets
Frosty's Crystal Snow Globe Panna Cotta — Gluten-Free
Black Forest Christmas Eve Verrine — Dairy-Free
Angel's Christmas Strawberry Cloud Cake

Santa's Cozy Fireside Treats

North Pole Cinnamon-Sugar Churros
Fresh, warm churros rolled in cinnamon sugar with salted caramel sauce and Mexican chocolate dipping sauce
Mrs. Claus' Maple-Chestnut Bread Pudding
Warm brioche bread pudding with roasted chestnuts, maple syrup, Texas pecans, holiday spices, brandy crème anglaise

$90 Adults, $46 children 6–12 (plus tax) Complimentary For Children 5 & Under
Seating Available Every 45 minutes From 11:00 a.m. to 2:30 p.m.

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