

Season of *sweet* SURPRISES.

Monday, December 25

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

Fruits and More

Beverages

Ponche Navidad

Fruits and Berries

Watermelon, dragon fruit, cantaloupe, pineapple, strawberries, blueberries, grapes

Salads

Pepper Crusted Beef Carpaccio

Marinated shitake and beech, Parmesan shavings, mustard drizzle

Candy Cane Beet Salad

Field greens, Texan goat cheese, orange segments, toasted walnuts

Holiday Honey Crisp Salad

Frisée, Granny Smith and Honey Crisp apples, cranberries, spiced pepitas, blue cheese, honey apple cider vinaigrette

Salad Bar

Honey pecans, dried cranberries, pepitas, marinated cheese, feta, Parmesan
Cherry tomato, cucumber, bacon bits, herb crouton, corn, watermelon radish, asparagus
Herb balsamic, buttermilk ranch, roasted garlic Caesar, citrus

Chilled Selection

Chilled Lemon Shrimp and Green Lip Mussels

Lemon and lime wedges, traditional cocktail sauce, mignonette sauce, melted butter, black pepper, hot sauce, saltine crackers

Sushi Bar

Assorted chef's selection of sushi and sashimi
Gari, shoyu, wasabi

Breakfast Sandwich

Caprese Bruschetta

Herb focaccia toast, confit tomato, onion basil jam, pickled eggs, cottage cheese, micro greens

Fromagerie and Salumeria

Chef's Selection of Assorted Artisanal Cheeses and Charcuterie

Grapes, creole mustard, fig jam, marinated olives, nuts, cornichons, grain mustard, crackers

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Mezze Souk

Hummus beirutii
Tabouleh
Tzatziki
Shanklish
Muhamara
Babaganoush
Dolmas

Crudite and dippers

Boulangerie

Christmas bread display, braided Swiss Zopf brioche, artisan bread loafs, cinnamon wheel bread, Parmesan chili lavosh, stollen bread, chocolate croissants, panettone, hot cross buns, assorted dinner rolls, sliced breads, breakfast pastries, croissant pigs in blanket
Honey butter, cinnamon butter, chili-lime butter, whipped butter

Eggs to Order

Organic Eggs

Onions, tomatoes, peppers, spinach, jalapeño, mushroom, cilantro, serrano chorizo, ham, bacon, sausage, cheddar, pepper jack

Breakfast Favorites

Cheese & Herb Soft Scrambled Eggs
Chicken Apple Sausage
Maple Black Pepper Bacon
Sweet Potato, Pepper and Onion Hash

Pancake Station

Choice of:
Blueberry, Chocolate

Whipped cream, maple syrup, chocolate sauce, berry compote, strawberries

Appetizers

Soup

Hearty lobster bisque, olive sourdough, fennel slaw

Entrée

Carving Stations

Honey Baked Ham

Broccoli almondine, candied sweet potato casserole, honey mustard glaze

Garlic and Herb Crusted Prime Rib Roast

Horseradish mashed potato, Brussel sprouts and sweet potato hash, peppercorn red wine au jus

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Juniper Brined Boneless Turkey Breast

Cornbread stuffing, turkey gravy, cranberry sauce

Pasta and Risotto Station

Choice of:

Rigatoni, Spaghetti, Arborio Rice, Butternut Squash Ravioli

Asparagus, forest mushrooms, spinach, caramelized onions, roasted peppers, courgetti, English Winter peas, confit garlic, niçoise olives

Smoked chicken, Bacon, shrimp

Tomato sauce, alfredo sauce, pesto sauce

Kids Buffet

Penne Alfredo pasta
Cheese melt meatballs
Smiley hash brown
Corn hush puppies
Fruit cups
Ketchup, ranch, bbq sauce

Dessert Display

Christmas Cookie Decoration Station

Display

Christmas Yule Log
Selva nera chocolate cake
Berry meringue wreath
Tart nocciola slices

Chocolaté croquembouche

Christmas Cookies and Cupcake

Display

Assorted holiday cookies and bark
Ricotta orange cupcake with strawberries
Dark chocolate and peppermint cupcake

Individual

Kahlua tiramisu verrine
Berry crème brûlée

Chocolate pecan pies
Cranberry orange tart
Rum and prune frangipane

Hot Treats

Warm churros, salted caramel sauce
Christmas bread pudding, crème anglaise

\$76 Adults, \$44 children 6–12 (plus tax)

Complimentary for Children 5 & Under

Seating Available Every Forty-Five Minutes

From 11:00 a.m. to 3:00 p.m.