



HAPPY EASTER

SUNDAY, APRIL 9 ON 2ND LEVEL

PLEASE VISIT [OPENTABLE.COM](https://www.opentable.com) (CAST IRON) FOR RESERVATIONS.

FRUITS AND BERRIES

WATERMELON, CANTALOUPE, HONEYDEW,
PINEAPPLE, STRAWBERRIES, BLUEBERRIES,
DRAGON FRUIT

CHILLED AND COLD

SMOKED DUCK SALAD

Spring panzanella, asparagus, intensity sprouts

CHIPOTLE CRISPY MAPLE BACON DEVILED EGGS

SPINACH SALAD

Spinach, fresh figs, crispy serrano, pine nuts, toy box
tomato, caramel popcorn, Stilton, sherry vinaigrette

HAND PLUCKED ASSORTED GREENS

BABY MESCLUN MIX, ROMAINE, BABY SPINACH

Cherry tomato, cucumber, marinated onion, asparagus,
broccoli, olives, dry cranberries, pepitas, honey pecans,
sweet drop peppers

Marinated redneck cheddar, feta, bacon bits,
herb crouton

Honey balsamic, citrus, roasted garlic parmesan
dressings

ON THE ICE

LEMON SHRIMP, SEAFOOD CEVICHE

Aioli, mignonette sauce, tabasco, melted butter

SALMON GRAVALAX

Whipped cream cheese, capers, onions, chopped
gherkins, toast points

CHEESE & CHARCUTERIE

CHEFS SELECTION OF ARTISAN CHEESES AND CHARCUTERIES

Whole grain mustard, fig jam, honey, marinated olives,
nuts and cornichons, crackers

EASTER BOULANGERIE

ROASTED POBLANO CORN LOAF, BEER BREAD, AND
PARMESAN AND CHILLY LAVASH

TRADITIONAL HOT CROSS BUNS, LEMON

MERINGUE MUFFINS, SOFT ROLLS, BAGELS,

PUMPERNICKEL, FOCACCIA WITH TOMATO AND
CHEESE

SLICED WHITE AND WHEAT TEXAS TOAST,

CINNAMON-RAISIN TOAST

HONEY BUTTER, CINNAMON BUTTER, RUM AND

RAISIN BUTTER, CHILI-LIME BUTTER, WHIP BUTTER

BREAKFAST CHAFFERS

CHEESE AND HERB SOFT SCRAMBLED EGGS

PECANWOOD BACON

LINK SAUSAGE

ROASTED POTATOES

BELGIAN WAFFLES WITH TOPPINGS

EGGS TO ORDER

FREE RANGE EGGS

Onions, tomatoes, peppers, spinach, jalapeño, mushroom
Ham, bacon, chorizo, sausage, cheddar, pepper jack,
tomato salsa



HAPPY EASTER

CHEFS CARVING

HONEY BAKED PARIS HAM

Raisin and fig relish

BOURBON HONEY SMOKED BRISKET

Charred onion demi

ENTRÉES

PAN SEARED SALMON

Fennel-saffron sauce

TEXAS SPICE RUBBED CHICKEN

Serrano lime cream

BOURSIN MASHED POTATO WITH CHIVES, CRISP CIDER GLAZED BRUSSEL SPROUTS AND CARROTS

GRILLED BROCOLINI AND PANCETTA

FOR THE LITTLE ONES

CHEESY BAKED MAC-N-CHEESE

CHICKEN MORSELS

ASSORTED MINI PIZZAS

CHOCOLATE PANCAKES WITH SYRUP

FRUIT CUPS

THE SWEET TOOTH

VERRINES

Raspberry cream and pistachio

Dark chocolate pot de crème with coconut crème
fraiche, berries

Green matcha tiramisu, raspberries

Dark chocolate profiteroles glass

WARM GOODNESS

Rocky road bread pudding, crème anglaise

CAKES & TARTS

Layered carrot cake with mascarpone mousse

Key lime graham cracker tart with meringue, assorted
flowers

EASTER CUP CAKES

Vanilla cupcake with strawberry cream

German chocolate cupcake

COOKIES

Egg shaped assorted decorated cookies

EASTER EGGS AND BUNNIES

\$76 ADULTS, \$40 CHILDREN 6-12

(PLUS TAX & 25% SERVICE CHARGE)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY 45 MIN

FROM 11 A.M. TO 3 P.M.

This menu is specially crafted by our chefs using avant-garde handpicked ingredients from all around the world. Mono Sodium Glutamate, mono saturated fat, synthetic ingredients and colors are not used whilst cooking.