

MOTHER'S DAY BRUNCH

SUNDAY, MAY 12 ON 2ND LEVEL

PLEASE CALL FOR RESERVATIONS, 817-350-4106.

COLD DISPLAY

FRUITS AND BERRIES

Watermelon, cantaloupe, pineapple, strawberries, blueberries, blood orange

WATERMELON AND PROSCIUTTO SALAD

Avocado, grilled lemon

MOM'S WALDORF SALAD

Granny Smith apples, walnuts, marshmallows, celery

ROASTED BEET SALAD

Arugula, Texan goat cheese, citrus segments, pickled red onions

CURRIED CAULIFLOWER SALAD

Roasted tri color cauliflower, curry-maple dressing

HAND-TOSSED GREENS

SPINACH, MESCLUN AND FRISSE MIX, ROMAINE AND RADICCHIO MIX

Alfalfa, red quinoa, micro radish, cherry tomato, cucumber, pickled onion, broccoli, carrots, red peppers, corn, olives, jalapeños, dry cranberries, papitas, honey pecans, red radish, pomegranate, toasted almonds, flax seeds, cheddar cheese, feta cheese, bacon bits, herb croutons, honey balsamic, citrus dressing, roasted garlic Parmesan

ON THE ICE

SHRIMP, CRAB CLAWS

Lemon and lime wedges, traditional cocktail sauce, lemon aioli

SALMON PASTRAMI, SMOKED SALMON

Gherkins, capers, cocktail onions, dill cream cheese, Melba toast points

CHEESE & CHARCUTERIE

MANCHEGO, SMOKED GOUDA, MAHON, MORTADELLA, PEPPERED CHORIZO, PROSCIUTTO

Whole grain mustard relish, fig relish, orange marmalade, honey, marinated queen and Kalamata olives, marcona almonds, assorted crackers

BOULANGERIE

BAGUETTES, RAHR BEER BREAD ROLLS, PARMESAN AND CHILLY LAVASH, SOURDOUGH LOAF CIABATTA, CHEDDAR AND JALEPEÑO WHEEL BUNS, DINNER ROLLS, DARK RYE BREAD, CHILI HONEY BUTTER, PECAN CINNAMON BUTTER, WHIP BUTTER

EGGS TO ORDER

CAGE FREE AND ORGANIC EGGS

Onions, tomatoes, peppers, spinach, jalapeño, mushroom, pico de gallo, chorizo, ham, bacon, cheddar, cheese, pepper jack cheese

BREAKFAST CHAFFERS

SCRAMBLED EGGS

BUTTERMILK PANCAKES

JALEPEÑO CHEDDAR SAUSAGE

TRI COLOR BAKED POTATOES

MAPLE BACON

SOUP

FENNEL AND LEEK SOUP

Gruyere croutons

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.

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CHEFS CARVINGS

SLOW ROASTED PRIME RIB

Port jus

BANANA LEAF WRAPPED SALMON

Kaffir cream

ENTRÉES

COQ AU VIN

Whole grain mustard glaze, crisp shallots

SMOKED PORTABELLA STUFFED PORK LOIN

Black pepper molasses glaze

Served with twice baked potato, smoked cheddar, porcini lardons, brown butter tossed vegetables

PASTA ACTION STATIONS

BOW TIE, MEZZI RIGATONI, WHOLE WHEAT CAPELLINI

Pancetta, smoked chicken, shrimp, spring peas, tomatoes, red onion, garlic, asparagus, chopped olives, basil, spinach, broccoli

Vodka cream, pesto, tomato sauces

FOR THE LITTLE ONES

SAUSAGE KOLACHE BITES

CHEESY BAKED MAC N' CHEESE

CRISPY CHICKEN TENDERS

TATER TOTS

NUTELLA FRENCH TOAST

Ketchup, honey mustard, BBQ sauce

THE SWEET TOOTH

CAKES AND TARTS

Chocolate passionfruit silk cake, banana pecan pie, lemon meringue tart, lychee and roses gateaux

INDIVIDUAL VERRINE

Chocolate crème brulee, Baileys crème, rosemary mango panacotta, passion fruit compote, raspberries

WARM SWEETNESS

Chocolate and banana bread pudding, apple and ricotta fritters, cinnamon crème anglaise

ASSORTED CUPCAKES

Lemon cupcake with lavender honey buttercream, vanilla cupcake with strawberry cream cheese icing, orange blossom cupcake

**\$68 ADULTS, \$40 CHILDREN 6 - 12
(PLUS TAX & 21% SERVICE CHARGE)
COMPLIMENTARY FOR CHILDREN 5 & UNDER**

**SEATING AVAILABLE EVERY HALF AN HOUR
FROM 11:00 A.M. TO 3:00 P.M.**

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