



GIVE THANKS

THURSDAY, NOVEMBER 28, 2019 ON 2ND LEVEL

PLEASE CALL 817-350-4106 FOR RESERVATIONS

FRUITS & BERRIES

**WATERMELON, KIWI, HONEYDEW, PINEAPPLE,
STRAWBERRIES, BLUEBERRIES, GRAPES**

SALADS

SALAD OF ANCIENT GRAINS

Amaranth, rainbow quinoa, benne with dried cranberries,
arugula, roasted carrots, red wine vinaigrette

HARVEST SALAD

Miso maple glazed butternut squash, pomegranate, pumpkin
seeds, arugula, cranberries, wild rice

SANGRIA POACHED PEARS

Bibb lettuce, strawberries, bleu cheese, candied red onions,
spiced almonds

CRISP ROASTED BRUSSEL SPROUTS SALAD

Chestnuts, caramel popcorn, roasted peanuts, Fresno peppers,
honey maple glaze

PETITE GREENS, ROMAINE & ICEBERG

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 DISPLAY

LEMON SHRIMP & CRAB CLAWS

Lemon and lime wedges, traditional cocktail sauce, lemon
aioli, mignonette, melted butter, tabasco

PASTRAMI SALMON & OLIVE OIL POACHED RAINBOW TROUT

Whipped cream cheese, capers, onions, cornichons, Melba
toast

CHEESE & CHARCUTERIE

Brazos smoked gouda, manchego, ripened chevre, mango
ginger stilton, port salut, speck, salami, prosciutto, bresaola,
grapes, creole mustard, fig jam, marinated olives, nuts,
crackers and traditional accompaniments

BREAKFAST

EGGS TO ORDER (ORGANIC)

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

MASCARPONE & TARRAGON SCRAMBLED EGGS

CHICKEN APPLE SAUSAGE

TX RAISIN FRENCH TOAST WITH MAPLE SYRUP

APPLEWOOD SMOKED BACON

CARVING STATION

SAGE & ORANGE BRINED TRADITIONAL ROAST TURKEY

Giblet gravy, cranberry sauce

PINEAPPLE & CLOVE STUDDEN HAM

Warm spiced apricot ham

SOUP

CHOWDER SOURDOUGH BOWL STATION

New England clam chowder, Manhattan clam chowder,
Southwestern chicken chowder

Sourdough bread bowls, chopped chives, gruyere cheese,
cheddar cheese, oyster crackers, saltine crackers, tortilla strips



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ENTRÉES

SMOKED CHICKEN BREAST

Roasted Brussel sprouts, bacon lardons, sorghum

SEARED SALMON

Roasted fennel and capers, lemon butter sauce

CASSOULET

Duck confit, sausage, pork, white beans

HOUSE MADE TRADITIONAL STUFFING

ROASTED GARLIC & CHEDDAR MASHED POTATO

GREEN BEANS

Mushrooms, fried onions, cream

ROASTED BABY VEGETABLES

SWEET POTATO CASSEROLE

KIDS BUFFET

BONELESS CHICKEN BITES

MINI CHEESE PIZZA

CHEESY MAC N' CHEESE

BUTTERED CORN

CARROT & CELERY STICKS

Ketchup, ranch, barbecue sauce

SWEET ENDINGS

PETITE PIES AND TARTS

Sweet potato & marshmallow, spiced pumpkin, bourbon pecan, apple strudel

CUPCAKE DISPLAY

Pumpkin spiced cupcake, cream cheese frosting, banana walnut cupcake, coconut snow, Mexican hot chocolate cupcake with spiced pumpkin frosting

INDIVIDUAL JARS

Chai tea latte cheesecake, ginger cookie crumble, Espresso crème brûlée, salted caramel, raspberry, three layer chocolate mousse, hazelnut nougatine

HOT TREATS

CINNAMON SUGAR CHURROS

Oaxaca chocolate sauce, cajeta sauce

ROCKY ROAD BREAD PUDDING

Vanilla sauce, sorghum glaze

THANKSGIVING COOKIES

**\$70 ADULTS, \$40 CHILDREN 6 - 12
(PLUS TAX & SERVICE CHARGE)**

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**SEATING AVAILABLE EVERY HALF AN HOUR
FROM 10:30 A.M. TO 2:30 P.M.**