



HOLIDAY DELIGHTS

Wednesday, December 25

Please Visit [OpenTable.com](https://www.opentable.com) (Cast Iron) for reservations.

Fruits and More

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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

Roasted Butternut Squash & Pomegranate Salad

Whipped ricotta, pomegranate pearls, toasted pumpkin seeds and balsamic glaze

Salad Bar

Iceberg, Arugula, Mesclun mix

Honey pecans, dried cranberries, pepitas, marinated cheese, feta, Parmesan

Cherry tomato, cucumber, bacon bits, herb crouton, corn charred, watermelon radish, carrot ribbons, asparagus

Herb balsamic, buttermilk ranch, roasted garlic Caesar, citrus

Chilled Selection

Chilled Shrimp and Mussels

Lemon and lime wedges, traditional cocktail sauce, tobacco sauce, mignonette sauce, melted butter, 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, quail eggs, fresh mozzarella, micro greens



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Fromagerie and Salumeria

Chef's Selection of Assorted Artisanal Cheeses and Charcuterie

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

Mezze Souk

Hummus Beiruti
Tabouleh
Tzatziki
Shankleesh
Muhammara
Babaganoush
Dolmas

Crudit  and Pita

Boulangerie

Christmas Bread Display

Cranberry orange brioche wreath, artisan bread loafs, Cinnamon pull-apart, Parmesan chili lavosh, stollen bread, eggnog challah, large croissants, panettone, hot cross buns, assorted dinner rolls, sliced breads, breakfast pastries

Honey butter, cinnamon butter, chili-lime butter, whipped butter

Eggs to Order

Organic Eggs

Onions, tomatoes, peppers, spinach, jalape o, mushroom, cilantro, serrano chorizo, ham, bacon, sausage, cheddar, pepper jack

Breakfast Favorites

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

Belgian Waffle Bar

Icing sugar, whipped mascarpone, caramelized bananas, Nutella, maple syrup, chocolate sauce, berry compote, strawberries

Appetizers

Soup

Hearty Bourbon lobster bisque, olive sourdough, fennel slaw

Entr e

Rosemary Honey Baked Porchetta

Cauliflower and broccoli almondine, wild rice pilaf, apple mustard glaze



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Confit Garlic and Herb Crusted Top Sirloin

Horseradish mashed potato, Brussel sprouts and root veg hash, peppercorn red wine au jus, horseradish cream

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
Buttered Carrots
Xmas Tree Fruit Skewers (green grapes, strawberries, pineapple stars)
Ketchup, ranch, BBQ sauce

Dessert Display

Christmas Cookie Decorating Station and Letters to Santa

Display

Christmas Yule Log
Selva Nera Chocolate Cake
Berry Meringue Wreath
Chocolate 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
Saffron Pistachio Tres Leches
Gingerbread Berry Crème Brûlée
Eggnog Pana Cotta
Chocolate Pecan Pies
Cranberry Orange Tart
Rum and Prune Frangipane
Spiced Poached Pears, Vanilla Bean Mascarpone

Hot Treats

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

\$80 Adults, \$46 children 6–12 (plus tax)

Complimentary For Children 5 & Under

Seating Available Every Half An Hour

From 10:45 a.m. to 3:30 p.m.