



WINTER OF NOSTALGIA & WARMTH

SUNDAY, DECEMBER 25 ON 2ND LEVEL

PLEASE VISIT OPENTABLE.COM (CAST IRON)
FOR RESERVATIONS.

FRUITS AND BERRIES

WATERMELON, HONEYDEW, PINEAPPLE,
STRAWBERRIES, BLUEBERRIES, BLACKBERRIES,
GRAPES, DRAGON FRUIT

SALADS

BEEF CARPACCIO

Marinated shitake and beech, parmesan crisp, arugula, balsamic

CANDY CANE BEET SALAD

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

HOLIDAY HONEY CRISP SALAD

Frisse, Granny Smith and Honey Crisp apples, cranberries,
caramel pecans, blue cheese, honey apple cider vinaigrette

GRAPEFRUIT, ENDIVE AND CRANBERRY SALAD

Feta, pea tendrils champagne vinaigrette

PETITE GREENS, CRISP ROMAINE AND SPINACH &

ARUGULA MIX

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 AND GREEN LIP MUSSELS

Lemon and lime wedges, traditional cocktail sauce,
mignonette sauce, black pepper, hot sauce

SALMON GRAVLAX, SEAFOOD AGUA CHILE

Gherkins, caperberries, onions, toast points

CHEESE AND CHARCUTERIE

Chef's selection of artisanal French cheeses and local
charcuterie

Grapes, creole mustard, preserves, marinated olives,
nuts, crackers, traditional accompaniments

BREADS AND ROLLS

Orange spice Challah buns, artisan bread loafs, cinnamon
wheel bread, eggnog muffins, parmesan chilli lavosh, stollen
bread

Chocolate croissants, Panettone, bagels, hot cross buns,
assorted dinner rolls, sliced breads, breakfast pastries,
Christmas plum loaf

Honey butter, cinnamon butter, chili-lime butter, whip
butter

EGGS TO ORDER

ORGANIC EGGS

Onions, tomatoes, peppers, spinach, jalapeño, mushroom,
cilantro, and serrano peppers

Chorizo, ham, bacon, sausage, cheddar, buffalo mozzarella

BREAKFAST NOVELTIES

CHEESE AND HERB SOFT SCRAMBLED EGGS

CHICKEN APPLE SAUSAGE

MAPLE BLACK PEPPER BACON

SWEET POTATO, PEPPER, AND ONION HASH

CINNAMON RAISIN FRENCH TOAST

SMOKED CHICKEN, PANCETTA, SPINACH AND

MUSHROOM CASSEROLE

ON STATION

NEW ENGLAND CLAM CHOWDER, OYSTER
CRACKERS

OMNI  HOTELS & RESORTS





WINTER OF NOSTALGIA & WARMTH

CARVING

HONEY BAKED HAM

Broccoli almondine, potato au gratin

SIGNATURE COFFEE RUBBED BEEF ROAST

Three cheese mac n cheese, black pepper coffee demi glaze

HOP BRINED BONELESS ROAST TURKEY BREAST

Cornbread stuffing, ale giblet gravy, cranberry sauce

MISO SALMON

Maple broccoli and carrot, ancient grains, yuzu kosho beurre blanc

KIDS BUFFET

CHICKEN NUGGETS

CHEESE MELT MEATBALLS

SMILEY HASH BROWN

MINI BEEF SLIDERS

FRUIT CUPS AND DANIMALS YOGURT

KETCHUP, HONEY MUSTARD, BBQ SAUCE, CRUDITÉ

DESSERT DISPLAY

CHRISTMAS YULE LOG

MINCE MÉAT PIE

SELVA NERA CHOCOLATE CAKE

BERRY MERINGUE WREATH

CHOCOLATE CROQUEMBOUCHE

CHRISTMAS COOKIES AND CUPCAKE DISPLAY

ASSORTED HOLIDAY COOKIES AND BARK DISPLAY

RICOTTA ORANGE CUPCAKE WITH STRAWBERRIES

PEPPERMINT CUPCAKE

DARK CHOCOLATE AND GINGERBREAD CUPCAKE

INDIVIDUAL

KAHLUA TIRAMISU VERRINE

BERRY CRÈME BRULEE

INDIVIDUAL HAZELNUT TART

HOT TREATS

WARM CHURROS

Salted caramel sauce

CHRISTMAS BREAD PUDDING

With crème anglaise

*PLEASE CALL 817-350-4106 WITH
QUESTIONS.

\$76 ADULTS, \$44 CHILDREN 6-12

(PLUS TAX & SERVICE CHARGE)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR

FROM 11:00 A.M. TO 3:00 P.M.

OMNI  HOTELS & RESORTS

