



GIVE THANKS

THURSDAY, NOVEMBER 24 ON 2ND LEVEL

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

FRUITS & BERRIES

WATERMELON, DRAGONFRUIT, HONEYDEW,
PINEAPPLE, STRAWBERRIES, BLUEBERRIES, GRAPES

SALADS

SALAD OF ANCIENT GRAINS AND TROUT

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

WINTER HARVEST SALAD

Miso maple glazed butternut squash, pomegranates, 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

SALAD DISPLAY

Petite greens, romaine, iceberg lettuce
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 dressings

CHILLED DISPLAY

LEMON SHRIMP, SEAFOOD CEVICHE

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

PASTRAMI SALMON

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

CHEESE AND CHARCUTERIE

Chef's selection of assorted cheese and charcuterie, grapes, creole mustard, fig jam, marinated olives, nuts, cornichons, grain mustard, crackers, traditional accompaniments

BREADS AND ROLLS

HEARTY ARTISAN DIAMOND ROLLS, JALAPEÑO CORN BREAD, RAHR BEER PULLS BREAD, PARMESAN LAVOSH, BUTTER CROISSANTS, OLIVE BREAD, CHOCOLATE CROISSANTS, SAVORY DANISH, COUNTRY WHITE AND WHEAT TOAST, CINNAMON BRIOCHE BATARD
HONEY BUTTER, CINNAMON BUTTER, CHILI-LIME BUTTER, WHIPPED BUTTER

EGGS TO ORDER

ORGANIC EGGS

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

BRUNCH FAVORITES

CHIVE SCRAMBLED EGGS
HOT SPICED PORK SAUSAGE
RANCH STYLE POTATO WEDGES
APPLEWOOD SMOKED BACON
BELGIAN WAFFLES WITH TOPPINGS
CHICKEN LEEK AND BACON TOURTIÈRE PIES

ON STATION

Lobster and fennel bisque, crème fraiche, tobiko caviar



GIVE
THANKS

CARVED PROTEINS

JUNIPER BRINED BONELESS ROAST TURKEY BREAST

Traditional stuffing, ale giblet gravy, cranberry sauce

PINEAPPLE & CLOVE STUDDED HAM

Sweet potato casserole, warm spiced apricot relish

CHERRY SMOKED BRISKET

Roasted garlic cheddar mash, chipotle bbq, tobacco onion

BANANA LEAF WRAPPED FISH

Lemongrass coconut marinade, roasted vegetables, coconut curry

KIDS BUFFET

BONELESS CHICKEN BITES

MINI CHEESE PIZZA

CHEESY MAC & CHEESE

BUTTERED CORN

FRUIT CUPS

KETCHUP, RANCH, BBQ SAUCE

DESSERT DISPLAY

PETITE PIES AND TARTS

Sweet potato, bourbon pecan, apple cinnamon ricotta hand pie

DISPLAY

Spiced Pumpkin Cheesecake

Dark chocolate pot de crème

Fall spiced pecan polvorones

Snickers cupcakes

Chai tea latte tres leches milk bottles, ginger cookie crumble

Pistachio ricotta cake, raspberries

WARM TREATS

BEAVER TAILS

Gianduja, banana, hazelnut praline

ROCKY ROAD BREAD PUDDING

Vanilla sauce, sorghum glaze

ACTION STATION

FLAMBEE'D FRUIT AND ICE CREAM

Vanilla bean ice cream, miso apple caramel toasted almonds / Cointreau berries, dehydrated orange

PLEASE CALL 817-350-4072 WITH ANY QUESTIONS.

\$74 ADULTS, \$44 CHILDREN 6-12 (PLUS TAX & 25% SERVICE CHARGE)

COMPLIMENTARY FOR CHILDREN 5 & UNDER
SEATING AVAILABLE EVERY HALF AN HOUR
FROM 11:00 A.M. TO 3 P.M.