

HOLIDAY BRUNCH

STARTER

Enjoy Our Buffet With Choice Of

**CHEF'S SELECTIONS OF SEAFOOD, SUSHI, SALADS,
CHARCUTERIE, CHEESES, AND SEASONAL SPECIALTIES**

MAIN COURSE

Choice Of One

PEACH COBBLER STUFFED FRENCH TOAST

Chantilly | Candied Pecans | House Made Vanilla Ice cream

JOYCE FARMS CRISPY CHICKEN BISCUIT

Poached Egg | Jalapeño Jam | Desert Creek Honey Aioli | House Salad

HOUSE SMOKED SALMON BENEDICT

Shaved Black Truffle | Baby Spinach | Brie | Black Truffle Capers
Dill Hollandaise | Crispy Potatoes

TEXAS WAGYU FLANK STEAK

Corn & Black Bean Hash Brown Potatoes | Collard Greens
Tomato Jam | Two Eggs Any Style

GULF SHRIMP ROASTED BUTTERNUT SQUASH RAVIOLI

English Peas | Foraged Mushrooms | Spinach
Preserved Lemon Garlic Butter

HICKORY SMOKED BRISKET HASH

Potato Hash | Caramelized Onions | Sweet Peppers
Tomato Chutney | Two Sunny Side Up Eggs | Bloody Mary Shooter

DESSERT

Family Style

CHEF ORALIA'S FAMILY BEEHIVE

Assorted Holiday Themed French Pastries

\$75 | per person
plus tax and gratuity