

Celebrate EASTER.

Sunday, March 31

Please call for reservations 972.556.0800

Egg Bar

Omelet Station
Sous Vide Free-Range Brown Eggs
Garden Quiche

Pancake & French Toast Station

Made To Order Buttermilk Pancake and Brioche
French Toast
Brulé Bananas | Vanilla Bean Whipped Cream
Bourbon Caramel

Chilled Seafood

Candied Smoked Salmon & Lox
Whole Grain Mustard Egg Salad | Red Onion
Chive | Capers | Crème Fraîche
Poached Jumbo Shrimp | Snow Crab Claws
King Crab Legs | New Zealand Mussels
Oyster Shooters

Spring Garden

Display of Charcuterie & Cheese
Vegetable Crudité
Lump Crab Deviled Eggs

Bunny Greens

Heirloom Carrot | Radish | Asparagus
Strawberry | Pine Nuts | Feta Cheese
Lemon Avocado Vinaigrette

Cauliflower & Spring Pea Salad

English Peas | Tri Color Cauliflower
Baby Arugula | Crispy Pancetta | Golden Raisins
Buttermilk Dill Dressing

Carving Stations

Rosemary Leg of Lamb
Texas Grapefruit Gremolata
Chardonnay Dill Cream
Peppercorn Crusted Wagyu Striploin
Roasted Garlic Demi-Glace | Horseradish
Flaming Cheese Wheel Pasta
Assorted Dinner Rolls

Accompaniments

Thick Cut Bacon
Blueberry Maple Sausage
Parmesan Crusted Chicken Piccata
Bay of Fundy Salmon
Creamy White Yam Mash
Truffle Potato Au Gratin
Lobster Mac and Cheese
Honey Glazed Carrots
Green Beans Almondine
Crispy Brussels Sprouts

Sweet Endings

Carrot Cake
Peep Red Velvet Cupcake
Key Lime Pie
TX Bourbon Pecan Pie
Blackberry Cheesecake
German Chocolate Mousse Cake
Flourless Chocolate Cake
Assorted Mini Desserts
Croissant Bread Pudding

\$69 Adults, \$29 Children 6–12
(Plus Tax and 20% Service Charge)
Seating Available Every 30 Minutes
From 10:00 a.m. To 2:00 p.m.