

THE WOODLANDS

DINING ROOM

Christmas Brunch

11a - 4p

Adult - \$65, Children- (6-12) \$35/ under 5 free

CARVING STATION

SLOW ROASTED PRIME RIB

Horseradish Crème Fraiche, Green Peppercorn Demi
Sweet Potato Gratin
Green Beans, Pearl Onions, Sliced Almonds

SLAB BACON

SMOKED LEG OF LAMB

Fresh Mint and Rosemary Jus, Creole Mustard Aioli

BUTTER WHIPPED POTATOES AND CANDIED YAM BRÛLÉE

BRAISED RAINBOW CHARD, HONEY GLAZED CARROTS

SALADS

Organic Greens & Romaine Hearts, Baby Heirloom Tomatoes, Candied Nuts, Dried Berries, Croutons, Shaved Parmesan, Shredded Cheddar, Sliced Radish, Cucumbers, Pepitas, Seasonal Vinaigrettes and House-Made Dressings

MARINATED BUFFALO MOZZARELLA PANZANELLA & CLASSIC CAESAR SALADS

(build fresh on station)

CITRUS CURED OLIVES AND TABBOULEH, HUMMUS, PITA CHIPS

ROASTED BEET WITH ORANGE AND CRÈME FRAICHE

SPINACH MADELEINE, FINGERLING POTATOES WITH BACON

MARINATED MUSHROOMS, WHITE BALSAMIC, MICRO ARUGULA, CRISPY SHALLOTS

LITTLE EAR PASTA

With peas and creamy Manchego Alfredo

MAC 'N CHEESE STATION

Truffle Gruyere cheese sauce, sharp cheddar cheese sauce
Peas, bacon, broccoli, mushrooms, winter squash, green onions

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DINING ROOM

FARM FRESH EGGS, OMELETS AND BREAKFAST SPECIALTIES

FARM FRESH SCRAMBLED EGGS

With Snipped Chives and Roasted Tomatoes

EGG WHITE FRITTATA

Tomato, Asparagus, Goat cheese

CLASSIC OMELET

(made to order)

Specialty Cheeses, Gourmet Meats

TRADITIONAL BREAKFAST POTATOES

Robuchon Potato Puree, Chive, Twany Port Gravy

TRADITIONAL BREAKFAST MEATS

Pork, Chicken, Chorizo sausages, Bacon and Honey Glazed Ham

BRIOCHE FRENCH TOAST, BUTTERMILK PANCAKES

(made to order)

Berry Compote, Chantilly Cream, Maple Syrup

CARVED FRUIT AND FRESHLY SQUEEZED JUICES

CARROT GINGER, DETOX, GREEN JUICES, SPARKLING JUICES

FRUIT PARFAITS, TROPICAL FRUIT SALAD AND SLICED MELONS

SPECIAL JUST FOR THE LITTLE ONES

COUNTRY-STYLE CHICKEN TENDERS

With Waffle Fries

GRILLED ITALIAN BREAD CHEESE BITES

White Cheddar, American Cheese

FRESH FRUIT KABOBS

PASTRIES AND DESSERTS

Executive Pastry Chef Ryan Witcher

Nougat Glace Shooter, Egg Nog Panna Cotta with Gingerbread Cookies,
Homemade Christmas Cookies, Thai Tea Smores Tart, Candy Cane Tart, Exotic Yule Log,
Chocolate Yule Log, Peppermint Bark, Remy Martin Xo Rum Baba, Illanka Crème Puff,
Homemade Pralines, Chocolate Covered Strawberries, Gingerbread Cheesecake