

The Legendary Driskill Hotel

Christmas Brunch 2009

Champagne & Mimosa Bar

Carving Stations

Roast Prime Rib

Dried Fruit Stuffed Pork Loin with Assorted Condiments & Rolls

-Assorted Sauces to Include-

Dijon Mustard, Port A Jus, Creamy Horseradish Sauce

Waffle station

Belgian Waffles with Whipped Cream, Fresh Berries

Maple Syrup & Sweet Butter

Omelette station

Chef Made to Order Omelets

Assorted Meats, Vegetables & Cheeses

Breakfast station

Country Style Sausage & Applewood Smoked Bacon

Ham & Cheese Scrambled Eggs with Crispy Leeks

Paris Texas Cinnamon Toast with Grand Marnier-Apple Sauce

Tri-Color Pepper Breakfast Potatoes

Folded Crepes with, Cinnamon Apple with Walnut, Orange Suzettes & Grand Marnier

Lunch entrees

Chicken and Dumpling Soup

Chicken with pine Smoked Grits and Foie Gras Emulsion

Braised Veal Cheeks with Celery Root Puree, Christmas Apple, Jalapeno-Celery Salad

Pan Seared Striped Bass with Nutmeg Butter, Haricot Vert and Israeli Couscous

Garlic Potato Puree, North Pole Maple Sweet Potato and Herbed Polenta

Salad Station

Roasted Butternut Squash Salad with Pumpkin Seeds, Manchego, Baby Arugula

Spanish Sherry Vinaigrette

Local Mixed Greens with Tomato, Cucumber, Pickled Jicama, Texas Cinnamon Pecans
and Peppermint Bark, Driskill Vinaigrette

Seafood Station

Assorted Smoked Fish with Capers & Pickled Onion

Gulf Style Peel & Eat Shrimp with Spicy Cocktail Sauce

Mussels, Crab Claws, Tartar Sauce, Mignonette, Herb Aioli

Little Adult's Menu

Mini Chicken Picatta

Ham, Mac and Cheese Breakfast Casserole

Mini Pancakes with Strawberries & Syrup

Scrambled Egg and Cheese Casserole

Mini Meatballs with Tomato Sauce

Dessert Station

Assorted Cakes, Pies, Tarts, & Profiteroles

Crumb Cake, Yorkshire Pudding, Holiday Fruit Cake, Yule Logs

\$49.00 per person ++