



NEW

CARVING BOARD

- ROASTED PRIME RIB WITH AU JUS AND HORSERADISH
- SMOKED WHOLE GROUPE WITH GRAPEFRUIT, AVOCADO AND PERSIMMON
- ANCHO MOLASSES PORK STEAMSHIP WITH GRAIN MUSTARD JUS LIE

SHELLFISH DISPLAY

- POACHED SHRIMP, CRAB CLAWS, AND OYSTERS ON THE HALF SHELL, COCKTAIL, MIGNONETTE

GARDEN GREENS

- ROMAINE, POWER GREENS, ARUGULA, ROASTED APPLES, PICKLED CAULIFLOWER, WATERMELON RADISH, SHAVED BEETS, CANDIED PECANS, DRIED CRANBERRIES, AND PEPITAS
- WEDGE SALAD WITH PORK BELLY LARDONS, DEEP ELLUM BLUE CHEESE, SHAVED RED ONION, HOT HOUSE CHERRY TOMATOES, COUNTRY RANCH DRESSING
- ROASTED BEETS, RADISH, QUARK, AND SORREL

ACCOMPANIMENTS

- WHEAT ROLLS AND PARKER HOUSE ROLLS WITH WHIPPED BUTTER
- WILTED SPINACH, CARAMELIZED FENNEL, FREEKEH, PARMESAN, OYSTER MUSHROOMS , DATES
- SMOKED MAC AND CHEESE
- WHIPPED YUKON GOLD POTATOES
- MAPLE GLAZED SWEET POTATOES
- ROASTED ROMANESCO WITH HAZELNUTS AND SAGE
- CREAM OF CRAB SOUP
- ROASTED WINTER SQUASH AND MACINTOSH APPLE BISQUE

CHEF'S PLATES

- PARMESAN GNOCCHI WITH BUTTER POACHED LOBSTER AND SHAVED TRUFFLES
- YELLOWFIN TUNA TOSTADA WITH SMASHED AVOCADO, BREAKFAST RADISH, SERRANO AND POMEGRANATE ARILS
- CONFIT BRUSSELS SPROUT WITH FERMENTED CHILI SAUCE AND APPLE BUTTER

DESSERT TABLE

GRAND DISPLAY OF ASSORTED CAKES AND PIES

RING IN 2023!
NEW YEAR'S EVE
BUFFET | 5P-9P

LOST PINES BALLROOM

OPEN TO THE PUBLIC

ADULT PRICE INCLUDES: CANVAS CABERNET
SAUVIGNON, CHARDONNAY, SAUVIGNON BLANC, OR
BLANC DE BLANC OR SHINER DRAFT WITH DINNER

ADULTS \$175++
CHILDREN 5-11 \$50++
UNDER 5, FREE

++: PLUS 25% SERVICE CHARGE AND TAX

