

SER

STEAK + SPIRITS

Christmas at SER

Tuesday December 25th, 2018 10am—1:45pm

\$78++ per person, add \$10 for champagne brunch

\$39++ young guests 5-12 years of age

Young guests 4 and under free



eggs & breakfast specialties

hash | *sweet potato, poblanos, black beans* |

quiche florentine | *cage free eggs, spinach, gouda* |

TX benedict | *english muffin, smoked TX brisket, farm egg, chipotle hollandaise* |

frittata | *garden basil, smoked tomatoes, foraged mushrooms* |

scrambled eggs | *farm eggs* |

waffles | *whipped butter, macerated berries, maple syrup* |

buttermilk biscuits | *pepper gravy or sausage gravy* |

bacon | *hickory smoked, apple wood smoked, Canadian style* |

farmers market

greens | *garden cucumber, carrots, heirloom tomato, red onion* |

romaine | *garlic croutons, aged parmesan cheese, SER caesar dressing* |

greek yogurt parfait | *TX honey, macerated berries, granola, caramelized banana* |

charcuterie

cured | *country ham, salami, mortadella, prosciutto* |

creamery | *sharpshooter cheddar, Kenny's Farm house nor wood, Kentucky bleu* |

enhancement | *house mustard, local honey, peppadews, dried fruits, crackers, breads, pickles* |

seasonal fruit | *Chef's selection of farm fresh fruit* |

pasta

gnocchi | *saffron cream, fava beans* |

four cheese mac

rigatoni | *vodka sauce, tomato sauce, alfredo style* |



chef's carving table

maple & brown sugar ham

smoked prime rib | *black truffle bordelaise* |

mesquite grilled turkey

miso marinated baked sea bass | *cilantro jicama slaw* |

sides

mashed potatoes

sweet potato | *bourbon brown sugar, marshmallows* |

classic stuffing

roasted brussel sprouts, candied bacon

foraged mushrooms

cranberry orange chutney

from the sea

salmon | *fried capers, lemon thyme beurre blanc, Kalamata olives* |

diver scallops | *gruyere cream, lemon truffle gremolata* |

shrimp and grits | *grist mill grits, chorizo gravy* |

oysters | *apple mignonette, fresh horseradish* |

tiger prawns | *bloody mary cocktail sauce* |

crab claws | *pepper mash remoulade* |

smoked salmon | *capers, hard boiled egg, onions, chives & plain cream cheese* |

sweets

Chef Shirley | *spectacular holiday sweet treats* |