

MENU

RESERVATIONS



CARVING BOARD

- Beef Tenderloin Wellington - Mushroom Duxelle, Puff Pastry served with Red Wine Demi
- Molasses Glazed Bone-in Ham with Apple Cider Jus
- Whole Gulf Fish with Golden Beet Salsa and Chimichurri

GARDEN GREENS

- Romaine, Power Greens, Arugula, Roasted Apples, Pickled Pumpkin, Watermelon Radish, Shaved Beets, Candied Pecans, Dried Cranberries, Parmesan, Croutons and Pepitas
- Roasted Pear, Watercress, Chevre, and Spiced Walnuts
- Ranch, Cilantro Lime Vinaigrette, Chipotle Ranch, White Balsamic Vinaigrette, Caesar
- Wedge Salad with Bacon Lardons, Deep Ellum Blue Cheese, Shaved Red Onion
- Brussel Sprout Slaw with Cranberry and Almond
- Poached Shrimp and Oysters on the Half Shell with Cocktail, Mignonette
- Lentil and Root Vegetable Soup
- Lobster Bisque with Tarragon Creme Fraiche
- Molasses Wheat Rolls and Parker House Rolls

ACCOMPANIMENTS

- Mint and Fennel Frond Chicken Breast
- Whipped Yukon Gold Potatoes
- Smoked Mac and Cheese with Candied Bacon Crust
- Green Bean Casserole
- Roasted Carrots and Parsnips

GRAND DESSERT TABLE

2022 CHRISTMAS DINNER 2P-8P
FIREWHEEL CAFE

OPEN TO THE PUBLIC



ADULTS \$68++

KIDS* 5-12 \$34++

UNDER 5, FREE*

*SEPARATE KIDS BUFFET AVAILABLE

++PLUS SERVICE CHARGE AND TAX