

MINIS



HUGE FLAVOR, SMALL BITES

Explore new flavors with our tasting menu featuring petite portions of our chefs' signature recipes from across the country.

SELECT THREE FOR 19 OR FIVE FOR 27.

SAVORY

KING'S CURED SALMON

The Omni King Edward Hotel, chef Daniel Schick

Smoked salmon, Indian candy, mustard dill scone, candy cane beets, dill, sorrel

FLORIDA SHRIMP AND GRITS

Omni Amelia Island Plantation Resort, chef Todd Ruiz

Blackened shrimp, tarragon, pimento cheese grits

TEXAS BRISKET MONSIEUR

Omni Dallas Hotel, chef Greg Wallace

Brie, house smoked brisket, Texas toast, house made pickles, chipotle ketchup

VPB

Omni Scottsdale Resort & Spa at Montelucia, chef Marcos Seville

Vegetarian paella, saffron bomba rice, piquillo pepper coulis

VIRGINIA MINI "CHICKEN" AND WAFFLES

The Omni Homestead, chef John Ferguson

Spicy fried quail, malted waffle, hot honey mustard bbq

SWEET

KENTUCKY CRAQUELIN

Omni Louisville Hotel, chef Jaclyn Joseph

Pâte à choux, salted bourbon and banana cream, white chocolate ganache

ROCKY MOUNTAIN BEEHIVE

Omni Interlocken Hotel, chef Emma Nemechek

Honey cheesecake, graham cracker crust, dark chocolate ganache, honey meringue, raspberries

SIP

Complement any of the selections above with one of these curated beverages.

MOËT & CHANDON IMPÉRIAL BRUT, 187ML

22

Celebratory and light with bright fruitiness

NEW BELGIUM FAT TIRE AMBER ALE

7

A balanced palette of fruit and spice

DECOY BY DUCKHORN MERLOT

14

Dark and spicy

OMNI  HOTELS & RESORTS