

# 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 18 OR FIVE FOR 28 .

### 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

### SWEET

#### 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

20

Celebratory and light with bright fruitiness

#### NEW BELGIUM FAT TIRE AMBER ALE

8

A balanced palette of fruit and spice

#### DECOY BY DUCKHORN MERLOT

14

Dark and spicy

OMNI  HOTELS & RESORTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy..