

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 15 OR FIVE FOR 24.

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

MAINE DIVER SCALLOP

Omni New Haven Hotel at Yale, chef Dan Ruzzo

Seared diver scallop, apple quinoa salad, butternut puree, ginger

SWEET

KENTUCKY CRAQUELIN

Omni Louisville Hotel, chef Jaclyn Joseph

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

SIP

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

MOËT & CHANDON IMPÉRIAL

BRUT, 187ML

18

Celebratory and light with bright fruitiness

NEW BELGIUM FAT TIRE AMBER ALE

7

A balanced palette of fruit and spice

DECOY BY DUCKHORN MERLOT

16

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..