

menu

SUNDAY, DECEMBER 31

THE GRAND BALLROOM

AMUSE

SMOKED TROUT

MEYER LEMON & CAVIAR

FIRST COURSE

SALAD OF WINTER BEETS & DUCK PROSCIUTTO

FARM CHEESE, BABY GREENS

SECOND COURSE

PAN SEARED SCALLOP

LOBSTER TRUFFLE POTATO HASH

SAUCE AMÉRICAINNE

ENTRÉE

ROASTED PRIME FILET MIGNON

PILLOW OF SHORT RIB

PARSNIP MOUSSELINE

SHERRY EGGPLANT, KING MUSHROOM

SAUCE BORDELAISE

DESSERT

WHITE CHOCOLATE MOUSSE

YUZU CITRUS, CHOCOLATE SACHER

CULINARY TEAM

SEVERIN NUNN, EXECUTIVE CHEF

JOHN FERGUSON, EXECUTIVE SOUS CHEF

LEEN KIM, EXECUTIVE PASTRY CHEF

MICHAEL CATTLER, SENIOR SOUS CHEF

OMNI  RESORTS
the homestead