

BIG BAND WEEKEND

FIRST COURSE

SHRIMP COCKTAIL

Horseradish Royale with Spicy Tomato Syrup

or

LOBSTER BISQUE

Smoked Lobster

*Wente Vineyards, Chardonnay, Estate Grown, California**

SALAD

ROYAL CAESAR SALAD

Caviar, Brioche Croutons, Parmesan Cheese

*WhiteHaven, Sauvignon Blanc, New Zealand**

ENTRÉE

SAUTÉED ALLEGHENY MOUNTAIN TROUT ALMONDINE

Marble Potatoes, Green Beans, Macerated Grapes, Brown Butter Sauce

or

CHÂTEAUBRIAND

Chard, Spring Onions, Chanterelles, Whipped Potatoes, Bordeaux Sauce

or

FARM CHEESE RAVIOLI

Wilted Greens, Pine Nuts, Green Fennel, Fava Beans, Saffron Velouté

*Meiomi, Pinot Noir, California**

DESSERT

APRICOT TART AND YOGURT AIR

Vanilla Almond Frangipane, Yogurt Foam, Pistachio

or

VANILLA ICE CREAM WITH CLASSIC BRICK SAUCE

Bourbon Chocolate Sponge, Candied Pecans

*Codorniu, Brut Rose, Cava, Spain**

\$90 PER PERSON

*\$115 PER PERSON WITH SUGGESTED WINE PAIRINGS
TAX AND GRATUITY ADDITIONAL

OMNI®  RESORTS
the homestead