

Chef's Kitchen Dinner Series

DIA DE LOS MUERTOS CELEBRATION

**THEMED COCKTAILS CREATED FROM
CASAMIGOS TEQUILA FALL COLLECTION**

FIRST COURSE

PETITE MEADOW SORREL & LETTUCE FRECKLES

TAHINI PURÉE | PICKLED WHITE ASPARAGUS | EASTER EGG RADISH
MASA CRISP | MOLE VINAIGRETTE

SECOND COURSE

CAMARON EN AGUACHILE

CUCUMBER | CANDIED ORANGE | SHAVED RED ONION
MICRO CILANTRO | AVOCADO

ENTRÉE

MEXICAN CHOCOLATE BUFFALO STRIPLOIN

ROASTED SWEET POTATO | CHILI ROASTED TURNIP
POMEGRANATE | ROASTED FENNEL HOLLANDAISE

DESSERT

CALABAZA EN TACHA

ACORN SQUASH | PUMPKIN SEED | PILONCILLO
CARDAMOM ANGLAISE

EXECUTIVE CHEF - MARCOS SEVILLE

EXECUTIVE SOUS CHEF - CESAR CORRAL

SHARE YOUR EXPERIENCE:    @OMNIMONTELUCIA
#ATTHEOMNI

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 18% service charge will automatically be added to parties of six or more in lieu of gratuity.

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