

Chef's Kitchen Dinner Series

SPANISH HOLIDAY TRADITIONS

FEATURING SPANISH WINES PROVIDED BY
YOUNG'S MARKET WINE & SPIRITS

FIRST COURSE

WARM SALMOREJO
QUAIL EGG

SECOND COURSE

SLICED JAMÓN IBÉRICO
PAN SEARED SCALLOP
ESPINACAS CON GARBANZO | CHORIZO HOLLANDAISE
FILET PINCHOS
SALSA VERDE
GAMBAS AL AJILLO

MAIN COURSE

LOBSTER PAELLA
NDUJA | SPANISH CHORIZO | ROASTED PIQUILLO PEPPERS | CLAMS
WOOD FIRED LAMB CHOPS
MINT PESTO
CHORIZO ALBONDIGAS
SPICY TOMATO SAUCE

DESSERT

WARM CHURROS WITH SPICED CHOCOLATE

SHARE YOUR EXPERIENCE:    @OMNIMONTELCUCIA
#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.

OMNI  RESORTS EXECUTIVE CHEF - MARCOS SEVILLE
montelucia | scottsdale EXECUTIVE SOUS CHEF - CESAR CORRAL