

# Chef's Kitchen

## NATIONAL BOURBON CELEBRATION

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### RECEPTION

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PASSED HORS D'OEUVRES

LARCENY BOURBON - SPARKLING ROSÉ - PEAR LIQUOR - VERJUS - BITTERS

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### FIRST COURSE

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ANISE POACHED PEAR

CARNIVAL AMARANTH | ROQUEFORT FOAM | TOASTED PECAN

ANGOSTURA BITTERS & ORANGE EMULSION

CATSKILL BOURBON - GINGER COGNAC - FERMENTED RHUBARB SODA  
CELERY - VANILLA BITTERS

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### SECOND COURSE

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MAPLE GLAZED CHICKEN

APRICOT & RAISIN COMPOTE | SWEET POTATO WAFFLE CONE  
BASIL GASTRIQUE

RUSSELL'S RESERVE 10 YR - BITTER ORANGE - PISTACHIO ORGEAT  
CITRUS - ALLSPICE

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### ENTRÉE

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SNAKE RIVER FARMS KUROBUTA PORK PRIME RIB CHOP

SAGE POTATO MOUSSE | BOURBON GLAZED CHARRED CARROT  
FIVE SPICE PORK CRACKLING | PICKLED MUSTARD SEED

YELLOWSTONE SELECT 93 - BUTTER CORDIAL - PLUM WINE - WHITE SOY

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### DESSERT

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CARAMELIZED BANANA & BOURBON CRÉMEUX

STICKY TOFFEE CAKE | CARAMEL POPCORN | CHANTILLY CRÉME

HENRY MCKENNA BIB 10 YR - CHILE NEGRO - PINEAPPLE - PASSION FRUIT  
CHOCOLATE - CENTRIFUGED

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SHARE YOUR EXPERIENCE:    @OMNIMONTELUCIA

EXECUTIVE CHEF - MARCOS SEVILLE  
EXECUTIVE SOUS CHEF - CESAR CORRAL

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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.