

COUNTDOWN TO MIDNIGHT

MONDAY, DECEMBER 31 IN THE TERRACE ROOM

PLEASE CALL FOR RESERVATIONS, (412) 553-5235.

SOUP & SALAD

AVELINE SALAD

Gorgonzola | Pine Nuts | Brown Sugar Vinaigrette

SPINACH SALAD

Cranberry-Chevre | Butternut | Beets | Spiced Pepitas

LOBSTER BISQUE

Sherry Crème Fraîche

ASPARAGUS BISQUE

Crispy Leeks | Whipped Potato

APETIZERS

SHRIMP COCKTAIL

Spiced Chile sauce | Horseradish

BRAISED BEEF RISOTTO

Onion Jam | Parmesan | Fine Herbs

CRISPY BRUSSELS SPROUTS

Asparagus | Butternut | Toasted Pepitas | Gorgonzola

CHEESE BOARD

Beemster XO | Tartufo | Apple Butter | Local Honey |
Toast Points

ENTRÉES

SERVED WITH DAUPHINOISE POTATO, ASPARAGUS,
CARROT & PARSNIP

HERB CUSTED TENDERLOIN

Horseradish Crème | Pink Peppercorn Butter

LOBSTER RAVIOLI

Langoustine Etouffée | Braised Greens

HERB ROASTED CHICKEN

Caramelized Onion | Dark Chicken Veloute

SLOW ROASTED LAMB RACK

Roasted Mushrooms | Gremolata | Au Jus

PAN SEARED HALIBUT

Maple-Bourbon Glaze | Sautéed Spinach

PORTOBELLO BAYALDI

Seven Grain Pilaf | Roasted Tomato Coulis

DESSERTS

SNOWBALL CAKE

toasted Coconut | Vanilla Bean Ganache | Buttercream

LINZER TORTE

Raspberry Powder | Cinnamon | Candied Almonds

CAPPUCCINO CHEESECAKE

Chocolate-Espresso Ganache | Dulce de Leche | Chantilly
Cream

\$79 PER PERSON (PLUS TAX & GRATUITY)

SEATINGS BEGIN AT 5:00 PM

OMNI  HOTELS & RESORTS