



RIVER PARADE MENU

CHEESE & CHARCUTERIE

Chef's Selection of Domestic and Imported Cheese and Meats
Grain Mustard | Cornichon | Marcona Almonds | Berry Compote
Grilled Sourdough | Assorted Crackers

MARKET FRESH SALAD BAR

Romaine Hearts | Organic Baby Greens | Baby Arugula
Baby Heirloom Tomatoes | European Cucumbers | Red onions
Hearts of Palm | Carrots | Marinated Olives | Roasted Corn
Shaved Parmesan | Goat Cheese | Queso Fresco
Focaccia Croûtons | Caramelized Pecans | Sunflower seeds
Balsamic Vinaigrette | Cilantro Lime Vinaigrette | Classic Caesar

SEAFOOD DISPLAY

Individual Spicy Red Gulf Shrimp Ceviche
Individual Corvina Ceviche
Leche de Tigre | Sweet Potato | Canchas Fritas
Jumbo Shrimp | Crab Claws | Crab Legs
Mignonette | Mustard Secret-Sauce | Horseradish | Lemon Wedges

CARVING STATION

Tomahawk Ribeye | Roasted Duck Breast | Chilean Sea Bass
Chimichurri | Patron Citron Reduction | Shiitake Dashi Glaze

FEATURES

BBQ Glazed Brussels Sprouts
Crispy Shallots
Organic Seasonal Baby Vegetables
Confit Marble Potatoes

DESSERTS

Mini Tres Leches
Flan with Dulce de Leche
Key Lime Tart | Lemon Meringue



\$125.00++ PER PERSON

\$63.00 CHILDREN 6-12 YRS.

For Reservations Visit [OpenTable.com](https://www.opentable.com)

<https://www.opentable.com/las-canarias-omni-la-mansion>

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Please notify us of any food allergies.