



'TIS THE SEASON

FRIDAY, DECEMBER 31 IN OSTRA
PLEASE CALL FOR RESERVATIONS, 210-396-5817.

STARTERS (CHOICE OF)

GOLDEN BEET CARPACCIO

Pistachio Arugula Pesto, Truffle Vinaigrette,
Herb Goat Cheese Crostini

KABOCHA SQUASH BISQUE

Buttery Lump Crab, Chives, Brie Croutons

GRILLED GULF OYSTERS

Asiago Mornay, Pancetta, Dark Cherry Chutney

LOBSTER RISOTTO

Mascarpone, Tarragon Oil, Parsnip Crisp

INTERMEZZO

RED WINE GRANITA

Basil Syrup

ENTREES (CHOICE OF)

AUSTRALIAN LAMB RACK

Rosemary Mushroom Crust, Sweet Potato Gnocchi,
Mint Chimichurri, Roasted Brussels Sprouts

HALIBUT

Crab Orzo Mac & Cheese, Creamed Leeks, Charred
Tomato Beurre Blanc, Romanesco

PRIME BEEF NY STRIP

Potato Dauphinoise, Roasted Garlic-Balsamic Demi,
Sesame Baby Carrots

MARINATED PORTOBELLO STEAK

Truffled Sunchoke Puree, Baby Kale, Sundried Tomato
Pesto, Pickled Baby Beets, Asparagus Salad

WHOLE MAINE LOBSTER

White Cheddar Polenta, Cioppino Broth

DESSERT

OSTRA DUET

Mulled Wine Poached Pear with Candied Pecan
Mascarpone Mousse and Espresso Panna Cotta

CHAMPAGNE & COCKTAILS

G.H. MUMM CHAMPAGNE - \$125

With (2) Signature Champagne Glasses
*(While Supplies Last)

PERRIER JOUET CHAMPAGNE - \$250

With (2) Signature Champagne Glasses
*(While Supplies Last)

LALO TEQUILA SPARKLING PALOMA - \$15

Agave, Lime Juice, Grapefruit Soda, Splash of Campo Viejo

LALO TEQUILA ESPRESSO MARTINI - \$16

Licor 43, Espresso, Kahlua, Agave

\$115 (PLUS TAX & SERVICE CHARGE)

FROM 5:00 P.M. TO 10:00 P.M.

**Consuming raw or undercooked meats/ poultry/
seafood/ shellfish or eggs may increase your risk
of foodborne illness.*

Please notify us of any food allergy.



OMNI  HOTELS & RESORTS