



THURSDAY, NOVEMBER 26 AT OSTRAS

PLEASE CALL FOR RESERVATION, (210) 396-5817

CHOICE OF ONE STARTER

ROASTED BUTTERNUT SQUASH SOUP

candied pecans, smoked bacon, cinnamon crème fraiche

CHILLED GULF COAST OYSTERS ON THE HALF SHELL

half dozen, traditional garnishes & cranberry mignonette

AUTUMN GREENS SALAD

roasted beets, balsamic glaze, whipped goat cheese

CHOICE OF ONE ENTRÉE

SLOW ROASTED TURKEY BREAST

braised dark meat, mashed potatoes, creamy green beans, cranberry sauce, brioche stuffing & gravy

PAN SEARED CHILEAN SEA BASS

sweet potato puree, grilled asparagus, pomegranate chicken jus

BROWN BUTTER FOREST MUSHROOM RAVIOLI

kale, sage, preserved tomatoes, truffle cream

ANGUS BEEF TENDERLOIN

potato puree, honey roasted baby carrots, garlic butter

CHOICE OF ONE DESSERT

BOURBON CARMEL CHEESECAKE

praline brittle

TRADITIONAL PUMPKIN PIE

chantilly cream

\$65 ADULTS

**\$30 TURKEY & DESSERT OPTION FOR CHILDREN 6-12
FROM 12 P.M. TO 9 P.M.**

Prices do not include tax and gratuity

A 19% service charge will be added to parties of 6 or more

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

OMNI  HOTELS & RESORTS