



WINTER OF NOSTALGIA & WARMTH

SUNDAY, DECEMBER 25 IN THE MAIN DINING ROOM

FOR RESERVATIONS PLEASE CALL 603-278-8864.

STARTERS

choice of one

CELERIC HAZELNUT CREAM

house-preserved mushroom, white truffle

CONFIT OF LAMB SHOULDER

sweet potato roesti, citrus aioli, charred pepper

WINTER CRUNCH SALAD

toasted pumpkin granola, red oak, kale, cranberry, lemon sage dressing, jasper hill whitney cheese,

ENTRÉES

choice of one

CARAWAY ROASTED PORK TENDERLOIN

pumpkernickel bread pudding, mustard walnut sauce, sherry marinated leeks and carrots

PORT BRAISED BEEF SHORT RIB

grilled eggplant agrodolce, crushed olive oil potato, port thyme reduction

RACK OF ELK

grilled mushroom polenta, sour blueberry, crispy parmesan brussels sprouts, tarragon gremolata

ROASTED SCALLOPS

lemon cauliflower velvet, pickled apple, pork belly lardon, chive

SWEET ENDINGS

choice of one

BAKED ALASKA

homemade eggnog ice cream, which chocolate dome, hot raspberry sauce

POACHED PEAR

chocolate cinnamon crèmeux, peppermint tuile

\$120++ PER ADULT

\$60++ PER CHILD AGED 6-12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

3-COURSE PRIX FIXE MENU

Subject to tax and 20% service charge

Menu subject to change without notice.

OMNI  HOTELS & RESORTS

12.07.22

