



# WINTER OF NOSTALGIA & WARMTH

11 A.M. - 7 P.M. ON DECEMBER 24 & 25

BLIND SALAMANDER KITCHEN & BAR

FOR RESERVATIONS, VISIT [OPENTABLE.COM](https://www.opentable.com).

## STARTERS

### JUMBO SHRIMP COCKTAIL 29

blood orange cocktail sauce, horseradish-peppercorn cream

### SMOKED SALMON DIP 18

fried capers, pickled red onion, salmon roe, potato chips

### FRENCH ONION SOUP 16

Gruyere, swiss, crostini

### AHI TARTARE 22

egg yolk, pine nuts, chile relish, apples, garlic, brioche

## LEAVES AND GREENS

### MIXED GREEN SALAD 15

candied walnuts, berries, crumbled blue cheese, honey mustard vinaigrette

### CAESAR\* 15

malted potato chips, anchovy dressing, picked herbs

### BEEF SALAD 18

five spiced honey yogurt, dukkah, lime, radish

## SIMPLY PREPARED

### CATCH OF THE DAY 49

ora king salmon, farro, asparagus, herb butter, pistachio pesto

### REDFISH\* 39

honey glazed, black-eyed peas, red chard, clams, cornbread

### HALIBUT 44

morita-onion soubise, lentils, carrots, endive

### LAMB CHOP 40

coffee spiced, black forbidden rice, cranberries, red fruit compote

### PRIME RIB 58

scalloped potatoes, red wine button mushrooms, creamed spinach

### RISOTTO 29

sugar snap peas, saffron, wild mushrooms

## SIDES

### CRAB MAC 'N CHEESE 17

*gluten-free pasta available upon request*

### PAPAS BRAVAS 14

brava sauce, herbs, lemon oil

### GRILLED ASPARAGUS 15

cauliflower puree, manchego, chili powder, hazelnuts

## SWEETS

### DARK CHOCOLATE MOUSSE 12

brandied cherries, kirsch gel

### CHRISTMAS TREE 12

pumpkin pie, cream cheese cremeux, mandarin gelee

### YUZU CHEESECAKE 14

creme fraiche whipped cream, berry coulis

\*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

