

In celebration of The National Gingerbread House Competition", you're invited to enjoy a taste of Sugar and Spice featuring sweet treats and festive drinks to delight your palate.

GINGERBREAD S'MORES VERRINE | XX

Chocolate cream, gingersnap crumble, caramel, torched marshmallows

From Executive Pastry Chef John Cook at Omni Grove Park Inn

GINGERBREAD POT DE CRÈME | XX

Whipped cream, sugared cranberries

From Executive Pastry Chef Emma Nemechek at Omni Interlocken Hotel

Omni & Hotels & Resorts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

Code 10.19



Ultra-Fresh is a registered trademark of Thomson Research Associates, Inc.





MOCHA HONEY OLD FASHIONED

Jack Daniel's Tennessee Honey Whiskey, Kahlúa, Monin Agave Syrup, chocolate bitters

CINNAMON & SPICE

Sailor Jerry Spiced Rum, St. George Spiced Pear Liqueur, Monin Cinnamon Syrup, Q Ginger Beer, fresh lemon

VANILLA ESPRESSO MARTINI

Ketel One Vodka, Caffé Borghetti, Monin Vanilla Spice Syrup, chocolate bitters

SPICED GINGERBREAD ICED LATTE®

Monin Gingerbread & Cinnamon Syrup, fresh espresso, milk, whipped cream, cinnamon sprinkle

GINGERBREAD SOUR°
Apple-Pear Barmalade, Seedlip Spice 94, Monin Peach Syrup, Q Ginger Beer, egg white, fresh lemon, cardamom bitters

Non-alcoholic cocktails

Omni & Hotels & Resorts



This card has been treated with Ultra-Fresh antimicrobial UV coating. Please visit www.ultra-fresh.com for more info.

