

# Season of SPICE

## SZECHUAN PEPPERCORN

### PEPPERCORN DONUT | 8

Szechuan peppercorns,  
star anise custard

From Chef Thomas Rhodes at  
Omni San Francisco

#### RECOMMENDED PAIRINGS:

WINE | Charles Smith Wines  
BoomBoom! Syrah,  
Columbia Valley, Washington | 12

COCKTAIL | Smooth Flight | 16  
Aviation Gin, Chambord Black Raspberry  
Liqueur, Blackberry Reàl, lemon, egg  
white, Scrappy's Lavender Bitters

## APPLE SPICE

### APPLE BOURBON PORK BELLY SLIDER | 14

Apple-Brussels slaw

From Chef Rommel Guevara at  
Omni William Penn Hotel

#### RECOMMENDED PAIRINGS:

BEER | New Belgium Nitro Cold Brew  
Cream Ale | 7

COCKTAIL | Apple-Pear Eggnog | 12  
Elijah Craig Bourbon, Barmalade  
Apple-Pear, eggnog, apple

## HOT CHILI

### BUTTERMILK FRIED QUAIL | 15

Waffle bites, guajillo-honey butter

From Chef Camron Woods at  
Omni La Mansión del Rio

#### RECOMMENDED PAIRINGS:

WINE | Saint M Riesling,  
Pfalz, Germany | 10

COCKTAIL | Chipotle Paloma | 12  
Sauza Silver Tequila, Ancho Reyes Chile  
Liqueur, lime, Q Grapefruit, Tajin spice

## CARDAMOM

### WARM CARDAMOM POUND CAKE | 8

Orange crème fraîche

From Chef Marcus Strietzel at  
Omni Frisco Hotel

#### RECOMMENDED PAIRINGS:

WINE | Mulled MAN Family Wines  
Cabernet Sauvignon, South Africa | 12

COCKTAIL | Spiced Old Fashioned | 13  
Woodford Reserve Kentucky Straight Rye Whiskey,  
orange bitters, cardamom bitters, cane sugar,  
orange and lemon peel

## GINGER

### GRILLED CHICKEN WINGS | 12

Spicy ginger & honey glaze, sesame aioli

From Chef Marcos Seville at  
Omni Scottsdale Resort & Spa at Montelucia

#### RECOMMENDED PAIRINGS:

BEER | Samuel Adams Winter Lager | 7

COCKTAIL | Spiced Dark & Stormy | 12  
Mount Gay Black Barrel Rum, M&R Rubino Reserva,  
lime, Q Ginger Beer, Peychaud Bitters



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.