



OLD WORLD VS NEW WORLD  
**WINE DINNER**

SATURDAY, FEBRUARY 17, 2018  
AT 6:30PM IN THE GRAND  
BALLROOM FOYER

**PASSED HORS D'OEUVRES**

Foie Gras and Wagyu Carpaccio  
Smoked Salmon and Lemon Macaron  
Truffle Brie Croquetas  
*Anna de Codorniu Blanc de Blanc Reserva, Spain*

**FIRST COURSE**

Winter Vegetable Mosaic  
*Rimat Rosé, Spain*

**SECOND COURSE**

Grilled Octopus, Poached Egg, Potato Confit  
*Artesa Pinot Noir - Estate RSV, Carneros, California*

**THIRD COURSE**

Lamb Wellington and Bone Marrow  
*Legaris Crianza, Spain*

**FOURTH COURSE**

Amarena Cherries and Ginger with Dark Chocolate Gelato  
*Anna Dulce, Spain*



OMNI  RESORTS  
the homestead