



LOVE  
IS IN THE AIR.

FRIDAY & SATURDAY, FEBRUARY 14<sup>TH</sup> & 15<sup>TH</sup>  
AT 1913 IN THE HISTORIC OMNI SEVERIN HOTEL

BEGINNINGS

CRAB CLAW COCKTAIL  
GRANNY SMITH APPLE RELISH + HORSERADISH COCKTAIL SAUCE  
PORK BELLY BRÛLÉE  
HOUSE-CURED PORK BELLY + CRISP SKIN + SHAGBARK MUSTARD

CONTINUATIONS

HARVEST ONION SOUP  
7 ONIONS + BRIOCHE CROUTON + MELTED GRUYÈRE  
RUN OF THE GARDEN SALAD  
BABY GREENS + PEA TENDRILS + HEIRLOOM CHERRY TOMATOES + MICRO FLOWER CAPRIOLE FARM  
GOAT CHEESE BLACK PEPPER-CANDIED CASHEWS + WATERMELON RADISH + LEMON MUSTARD  
TARRAGON VINAIGRETTE

SATIATIONS

STEAK & CAKE  
PETITE FILET MIGNON + ASPARAGUS + CRAB CAKE + HOLLANDAISE + GRUYÈRE MASHED POTATOES  
ROASTED AIRLINE CHICKEN  
HOMEMADE POTATO GNOCCHI + LEMON CHIVE SAUCE + SAUTÉED BRUSSELS SPROUTS  
PAN SEARED SEA SCALLOPS  
CELERIAC PUREE + SUN ROASTED TOMATOES + ROASTED ARTICHOKE HEART + CAPERS + HARISSA  
CARROT SAUCE CROSTINI WITH INDIAN GREEN CHUTNEY  
PORTERHOUSE FOR 2  
LOADED COLOSSAL BAKED POTATO + GRILLED ASPARAGUS + BLACK GARLIC BUTTER

ENDINGS

LEMON BERRY SEMIFREDDO CAKE  
LADY FINGERS + LIMONCELLO + FRESH BERRIES + ALMOND TULLE  
FLOURLESS CHOCOLATE CAKE GF  
RASPBERRY PUREE + GELATIN ART + WHITE CHOCOLATE LEAVES

GRAND FINALE

\$20 ADDITIONAL PER COUPLE SPECIAL TABLESIDE DESSERT OFFERING

\$85 PER PERSON + TAX & GRATUITY



OMNI  HOTELS & RESORTS