



'TIS THE
SEASON

FRIDAY, DECEMBER 24TH
GRAND CAFÉ

PLEASE CALL FOR RESERVATIONS, (213) 356-4100

FIRST COURSE

CHOICE OF ONE OF THE FOLLOWING:

WINTER MIXED GREEN SALAD

Pomegranate, Heart of palm, Anjou Pear, Toasted Almonds, Point Reyes Blue Cheese
Shallot Vinaigrette
or

SMOKEY CRAB BISQUE

SECOND COURSE

CHOICE OF ONE OF THE FOLLOWING:

YELLOWFIN TUNA TATAKI

Momji Chives, Jalapeno, Yuzu
or

VEGAN CRAB CAKE

Heart of Palm, Artichoke, Red Quinoa, House Made Tartar sauce

THIRD COURSE

CHOICE OF ONE OF THE FOLLOWING:

GLAZED SPIRAL HAM

Brussel Sprouts, Heirloom Carrots, Forest Mushrooms, Cranberry Relish
or

PRIME RIB ROAST

Haricot Vert, Yukon Puree, Pear Tomato Confit, Au Jus, Creamy Horseradish
or

BOUILLABAISSE

Salmon, Scallop, Crab, Shrimp, Mussels, Clams
or

VEGETARIAN POLENTA

Chanterelle Mushrooms, Snap Peas, Vadouvan Cauliflower



OMNI  HOTELS & RESORTS



'TIS THE
SEASON

FOURTH COURSE

STRAWBERRY RHUBARB TART

Almond Crumb, Wild Strawberry Consommé, Vanilla Bean Ice Cream

or

CHOCOLATE PEAR WILLIAM DECADENCE

Blackberry Cabernet Sorbet, Freeze Dried Strawberries

\$79 ADULTS, \$45 CHILDREN 5-12
COMPLIMENTARY FOR CHILDREN 6 & UNDER
EXCLUDING TAX AND GRATUITY
FROM 5 P.M. TO 10 P.M.



OMNI  HOTELS & RESORTS