

ARIZONA RESTAURANT WEEK

P R A D O

SEPTEMBER 20-29, 2019

STARTERS

SPANISH ONION SOUP

PRADO SOURDOUGH | MANCHEGO

CAESAR SALAD

ARTISAN ROMAINE | SOURDOUGH CROUTONS

SHAVED ZAMORANO | PARMESAN CRISPS

BAKED TRIPLE CREAM BRIE

MEYER LEMON JAM | MARCONA ALMOND

WARM HOUSE SOURDOUGH

ENTRÉE

RIOJA BRAISED SHORT-RIB 14oz*

HOUSE-ROLLED GNOCCHI | MANCHEGO CREAM
SUNBURST SQUASH | BALSAMIC CIPOLLINI ONION

CRISPY SKIN ORA KING SALMON 7oz*

PURPLE SWEET POTATO MOUSSE | ROASTED BABY VEGETABLES
BLACKBERRY GASTRIQUE

VEGETABLE PAELLA CAKE

SAFFRON RICE | SOY CHORIZO | SEASONAL VEGETABLES
CHERMOULA

DESSERT

BOURBON BREAD PUDDING

MAPLE BOURBON CARAMEL | CRÈME ANGLAISE
MAPLE PECAN GELATO

CHOCOLATE MOUSSE BOMBA

SALTED CARAMEL | CREMA CATALANA

PASIEGA CHEESECAKE

SEASONAL BERRIES | RASPBERRY COULIS

\$44PP++ INCLUDES A THREE-COURSE, PRE-FIXE MENU

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CHEF DE CUISINE - BELAL RAJAB

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.