Season of SEPICE

SZECHUAN PEPPERCORN

MIRIN-POACHED TIGER SHRIMP | 15

Szechuan peppercorn cocktail sauce

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

RECOMMENDED PAIRINGS:

WINE | Charles Smith Wines BoomBoom! Syrah, Columbia Valley, Washington | 14

COCKTAIL | Smooth Flight | 15 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 | 8

COCKTAIL | Apple-Pear Eggnog | 15 Elijah Craig Bourbon, Barmalade Apple-Pear, eggnog, apple

HOT

PEPPERMINT & CHOCOLATE MOUSSE CAKE | 11

Achiote chocolate sauce

From Chef Camron Woods at Omni La Mansión del Rio

RECOMMENDED PAIRINGS:

WINE | Saint M Riesling, Pfalz, Germany | 13

COCKTAIL | Chipotle Paloma | 15 Sauza Silver Tequila, Ancho Reyes Chile Liqueur, lime, Q Grapefruit, Tajin spice

CARDAMOM

POACHED PEAR SALAD | 11

Cardamom, burrata, vinaigrette
From Chef Thomas Rhodes at

Omni San Francisco

RECOMMENDED PAIRINGS:

WINE | Mulled MAN Family Wines Cabernet Sauvignon, South Africa | 15

COCKTAIL | Spiced Old Fashioned | 15

Woodford Reserve Kentucky Straight Rye Whiskey, orange bitters, cardamom bitters, cane sugar, orange and lemon peel

GINGER

GINGER CAKE BITES | 11

Lemon cream cheese frosting, blueberry compote

From Chef Marcus Strietzel at Omni Frisco Hotel

RECOMMENDED PAIRINGS:

BEER | Samuel Adams Winter Lager | 8

COCKTAIL | Spiced Dark & Stormy | 15 Mount Gay Black Barrel Rum, M&R Rubino Riserva, 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