

NEW YEAR'S EVE TWILIGHT DINNER

TUESDAY, DECEMBER 31 IN THE TERRACE ROOM
PLEASE CALL FOR RESERVATIONS, 412-553-5235.

APPETIZERS

POACHED SHRIMP | CITRUS | FRISEE
BEEF CARPACCIO | CROSTINI | PARM | FIG | GREENS | EVOO
SEARED CRAB CAKE | PIQUILLO | TOMATO | GRAINS
WILD MUSHROOM ARANCINI | SAFFRON AIOLI

SOUP AND SALAD

FRENCH ONION SOUP | GRUYÈRE | CROSTINI
SHRIMP AND SAUSAGE GUMBO | BASMATI
CAESAR SALAD | CROUTON | ANCHOVY
AVELINE SALAD | DAIKON | CUCUMBER | VINAIGRETTE

ENTRÉES

ROASTED PRIME RIB OF BEEF
Celeriac | Carrot | Asparagus | Lump Crab
Red Wine Jus | Bearnaise

PAN ROASTED CHILEAN SEABASS
Braised Greens | French Beans | Truffle Potato
Citrus Beurre Blanc

LAMP POST FARMS CHICKEN
Green Beans | Butternut Squash | Mashed
Lemon-Thyme Chicken Jus

JAMISON FARMS LAMB CHOPS
Butternut | Parsnip | Roasted Beet | Greens
Lamb Jus | Citrus Herb Oil

STUFFED COLD WATER LOBSTER TAIL
Crab | Asparagus | Roasted Squash | Carrot
Citrus Butter Sauce

DESSERTS

STRAWBERRY MILLE FEUILLE
Pastry Crème | Phyllo | Candied Almonds

CHAMOMILE CRÈME BRULÉE
Pistachio Tuile | Spiced Pistachios

DULCE DE LECHE CHEESECAKE
Praline | Passionfruit Coulis

FLOURLESS CHOCOLATE CAKE
Sour Cherry Compote | Whipped Cream

\$89 ADULTS, \$37 CHILDREN 6-12 (PLUS TAX) COMPLIMENTARY FOR CHILDREN 5 & UNDER.
SEATING AVAILABLE EVERY HALF AN HOUR FROM 5:00 P.M. TO 8:00 P.M.
AN 18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 8 OR MORE

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