

FROM OMNI WITH LOVE



SATURDAY, FEBRUARY 14, 2026

VUE 1913

95 PER PERSON | FOUR-COURSE DINNER
125 PER PERSON | WITH WINE PAIRING

OYSTERS & CAVIAR*

*cold water oysters, osetra,
champagne granita*

*Wine Pairing | Chenin Blanc,
Domaine de La Croix, Loire, France*

LOBSTER CONSOMMÉ poached lobster, saffron, vin blanc

*Wine Pairing | Chardonnay, Cakebread,
Napa Valley, California*

VUE BEEF WELLINGTON*

*filet, truffled duxelles, prosciutto,
puff pastry, whipped potato butter,
asparagus, tempranillo demi-glace*

*Wine Pairing | Tempranillo,
Bodegas Maurodos "Prima", Toro, Spain*

STRAWBERRY WHITE CHOCOLATE BAR

*white chocolate mousse,
vanilla chiffon & strawberries,
sorbet, strawberry coulis, basil tuile cookie*

*Wine Pairing | Sparkling, J Vineyard
Brut Rosé, Russian River, California*

gluten-friendly bread available upon request

gf gluten-friendly **vg** vegan **n** contains nuts/peanuts **df** dairy-free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs
may increase your risk of foodborne illness.

Please notify us of any food allergy.

A service charge of 20% will be added for all parties of 8 or more

OMNI
HOTELS & RESORTS