

# HOLIDAY DELIGHTS

Sunday, April 5th, 2026 • Trevi's

10a.m.- 5p.m. • \$89 Adults • \$44 Children 4-12  
For reservations, please call 407.238.6564 or visit [OpenTable.com](https://www.opentable.com)

## FROM THE GARDEN

### NONNA'S GARDEN

romaine, garden greens, radish, tomatoes, carrots, english cucumbers, onion, cheddar cheese, aged parmesan, torn croutons, buttermilk ranch, balsamic, caesar dressings

### STRAWBERRY & SPINACH SALAD *n*

strawberry, spinach, radicchio, cucumber ribbons, candied pecans, goat cheese crostini, raspberry vinaigrette

### ANCIENT GRAIN SALAD *n*

farro, barley, quinoa, roasted golden beets, asparagus, mini peppers, feta cheese, toasted almonds, watermelon radish, apple cider vinaigrette

## SEASONAL SOUP

### SPRING PEA & HAM HOCK CHOWDER

spiced pork cracklings

## SEAFOOD DISPLAY

### CHILLED SEAFOOD\*

shrimp cocktail, oysters, mussels, cocktail sauce, smoked trout, cajun rémoulade, mignonette, lemons

### FORMAGGIO, AGED & CURED *n*

farmhouse and artisanal hard, soft and drunken cheeses, imported and domestic salumis, mixed olives, pickled vegetables, artisan mustard, dried fruits, gourmet nuts

## ARTISAN BREAD DISPLAY

chefs' selection of house-made artisanal breads, garlic garbanzo hummus, olive tapenade, bruschetta tomatoes, crostini and mini naan bread

## Kids' Favorites

honey mustard, bbq sauce, ketchup

**CHICKEN TENDERS**

**TATER TOTS**

**MAC & CHEESE**

## TASTER PLATE

### SEAFOOD PAELLA

valencian rice, shrimp, mussels, spanish octopus, persian saffron

## BREAKFAST CORNER

### MADE-TO-ORDER EGGS AND OMELETS

#### SKILLET POTATO HASH

peppers, onions

#### MIXED BERRY OVERNIGHT OATS *n df*

almond milk, chia seeds

#### BLUEBERRY BUTTERMILK PANCAKES

vermont maple syrup

#### SMOKED SALMON

cream cheese, capers, eggs, red onion

#### TRADITIONAL FAVORITES

applewood-smoked bacon, sausage, fresh fruit, breads, local and house-made jams and sauces

## ENTRÉES & SIDES

seared chicken with apricot chutney  
roasted salmon with olive peperonata  
citrus-glazed baby carrots with spicy pepitas  
southern-style turnip greens with pancetta  
roasted marble potatoes and pickled onions  
baked orecchiette with wild mushrooms and parmesan cream

## FROM THE BUTCHER'S BLOCK

### HERB-ROASTED LAMB RACKS\*

mint apple jus

### PRIME RIB OF BEEF\*

chianti reduction, horseradish cream

### BANANA LEAF-WRAPPED GROUPER

lemon caper rémoulade

## DESSERTS FROM OUR PASTRY TEAM *n*

chocolate-dipped strawberry crumble cup,  
carrot cake, vanilla panna cotta with mango cream,  
chocolate flourless cake, fruit puff pastry,  
assorted cupcakes, lemon flower tart,  
cheesecake, key lime pound cake

gluten-friendly bread available upon request.

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

menu items are subject to change. 20% service charge will be added for all parties of 6 or more.

\*this item is served raw or undercooked or may contain raw or undercooked ingredients. \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

please notify us of any food allergy.

OMNI ORLANDO AT  
CHAMPIONSGATE