

# *Taste of Omni Amelia Progressive Dinner*

## *The Beginning*

Pick up your Island Hopper at the front drive of the Resort Hotel at 6:30 p.m.

## *Falcon's Nest*

### **Beer and Bacon Trio**

Beer cheese soup shooter with candied bacon; beer braised alligator sausage with bacon ragout; beer marinated hanger steak with bacon gastrique and Land Shark slaw

*Intuition Brewery People's Ale, Jacksonville, FL*

## *Marché Burette*

### **Imported and Domestic Cheese Selection**

Your choice of cheeses from the Marché Burette chef with berries and fresh bread

*Domaine Chandon Sparkling Wine, California*

## *The Verandah*

### **The Verandah Red House Grouper**

Seasoned with our house blend herbs & spices, topped with a soft blue crab crust, finished with a sauvignon blanc butter sauce

*Joel Gott Sauvignon Blanc, Napa Valley, California*

## *Ocean Grill*

### **Steak Amelia**

Potato pavé, roasted cipollini, asparagus, baby carrots and Madeira dijon demi-glace

*Oberon Cabernet Sauvignon, Napa Valley, California*

## *Lobby Lounge*

### **Dessert à la carte**

*coffee or tea service*

## *Final Immersion*

Served in your guest room

