

# OMNI ROYAL ORLEANS

*Rib Room*

**July 19th – Tales of the Cocktail Spirited Dinner**  
**Featuring Bar Chefs Chad Solomon and Christy Pope**

**I**

**French 75**

*Salad of Creole tomato, Maytag blue cheese, Vidalia onion and summer vinaigrette*

**II**

**Southside**

*Seared porcini crusted redfish filet with wilted spinach*

**III**

**Red Hook**

*Grilled petite filet of beef, potato hash and Maverick Ranch  
bacon jalapeño demi-glace*

**IV**

**Bee's Kiss**

*Coconut panna cotta with tropical fruit sauces*

*\$85 per person*

*Inclusive*

**ABSOLUT<sup>®</sup>**  
*Country of Sweden*  
**VODKA**