

IGLOO SEASON

*prix fixe menu
\$65 per person*



Course One – First Impressions

WINTER HARVEST SALAD (v, gf)

Mixed baby greens, maple-roasted butternut squash, goat cheese, candied smoked walnuts, pomegranate arils, crispy prosciutto, and maple-Dijon vinaigrette

CRISPY FRIED BRUSSELS SPROUTS (v*, gf*)

Hot honey glaze, bacon lardons, parmesan, and crispy shallots

ROASTED PEAR & WHIPPED GOAT CHEESE TARTINE (v, gf*)

Grilled sourdough, whipped goat cheese, roasted pears, candied walnuts, and hot honey

Course Two – Chef's Course

CARIBBEAN PUMPKIN BISQUE (v, gf)

Roasted pumpkin, coconut cream, candied pepitas, crispy sage, and Scotch bonnet oil

BRAISED BEEF ARANCINI

Creamy risotto folded with braised short rib and fontina cheese, lightly fried, and served with roasted tomato and red pepper sugo

BROWN BUTTER GNOCCHI (v)

Roasted wild mushrooms, lemon-sage brown butter, parmesan, and crispy herb breadcrumbs

Course Three – Main Course

STEAK FRITES (gf*)

Crispy fingerling potatoes, charred scallion chimichurri, and roasted garlic-lime compound butter

ISLAND GRILLED CHICKEN (gf)

Flavorful fire-grilled chicken, jollof rice, charred broccolini, and pineapple relish

PAN-SEARED RED SNAPPER (gf*)

Served over roasted sweet potato purée with charred broccolini, coconut-lime beurre blanc, pickled Fresno peppers, and crispy plantain ribbons

Course Four – Desserts

Created by Yodith's Cakery

EGGNOG GINGERSNAP BRULEE CHEESECAKE

Cranberry coulis, gingersnap crumble

DUBAI CHOCOLATE CAKE (gf)

Chocolate cake, pistachio cream, chocolate ganache, pistachio cream cheese mousse, crushed pistachios

BROWN BUTTER BANANA PUDDING

Brown butter custard, Nila wafers, vanilla bean whipped cream, brown sugar cinnamon crumble

RUM CAKE PUDDING

Topped with Rum caramel sauce
Optional: served a la mode

v - vegetarian; v* - vegetarian substitute available; gf - gluten free; gf* - gluten free substitute available

Items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

20% service charge is added to all transactions.