



IGLOO MENU

FALL '26

75 | PERSON

TO SHARE

CRABCAKE STUFFED COLOSSAL SHRIMP

Creole choron sauce

CARROT SEASON

Vadouvan, candied nuts

BREAD & SPREAD

Red pepper spread, grilled focaccia, vegetables

SALAD

BLACK GARLIC CAESAR

Local baby romaine, black garlic emulsion, anchovy breadcrumbs, good parm

CVH SALAD

Local mesclun mix, dried cherries, goat cheese, candied pecans, red onions, cherry vinaigrette

ENTREES

HERB SEARED PORK CHOP

seasonal gnocchi, caramelized shallot Dijon cream, broccolini

½ CHICKEN

Confit chicken, root vegetable puree, seasonal vegetable

SEASONAL FALL RISOTTO

PORTERHOUSE FOR TWO

24oz sliced filet & NY Strip, fall gratin, crispy brussels & maple gastrique, black garlic demi

DESSERT

ELEVATED ELVIS

Banana bread batons, bruleed bananas, salty caramel, candied bacon, peanut butter chantilly

CHOCOLATE MOUSSE

Red fruit compote, chantilly, red wine poached pear

BASQUE CHEESECAKE

Macerated berries, whipped cream

DRINK PAIRING

+\$30 | PER PERSON

Welcome cocktail & amuse bouche

Sancerre or Verdecchio White Wine

Barolo, Brunello, or Gran Reserva Red

Ohio Ice Wine

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