



GARDEN IGLOO MENU

TO SHARE

choose one to share at table

STUFFED BELGIAN ENDIVE

waldorf tarragon chicken salad, apples, walnuts, mayonnaise

BURRATA CAPRESE

baby heirloom tomato, mint, basil, sourdough melba toast squares

SMOKED SALMON

pipéd boursin, capers, everything bagel seasoning, flatbread crackers

SALAD

GARDEN SPRING SALAD

boston bibb lettuce, cucumber, dried cherry, candied pistachios, mandarin oranges, green goddess herb dressing

ENTRÉES

choose one

POTATO CRUSTED HERB COBIA

israeli couscous, chive oil, romesco sauce

N.Y. STRIP

tomato bacon jam, roasted fingerlings

BLOOD ORANGE CORNISH HEN

roasted fingerlings, haricot verts bundle, blood orange sauce

FALAFEL FRITTER

israeli cous cous, roasted red pepper hummus

DESSERT

choose one

MACERATED CHAMPAGNE BERRIES

seasonal berries, grand mariner

POACHED PEAR

white wine poached pear, white chocolate sauce

APPLE GALETTE

sliced apples, pastry

VANILLA ORANGE SPONGE

CHOCOLATE DOME

vanilla sponge cake, chocolate ganache dome, orange liqueur

ENHANCE YOUR EXPERIENCE

Wine Pairing Flight per person
3 pours \$28 | 4 pours \$32

COURSE 1: PROSECCO

COURSE 2: CHARDONNAY OR SAUVIGNON BLANC

COURSE 3: CABERNET SAUVIGNON, PINOT NOIR, OR CHIANTI

tailored to your entrée selection

COURSE 4: PORT WINE

pairing available upon request

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 VEGETARIAN

 GLUTEN FREE



GARDEN IGLOO MENU

SEASONAL COCKTAILS

LAVENDER SPRITZ BLISS 13

lavender syrup, gifford crème de violette,
lemon, hendricks gin, prosecco

'NEWARK' SOUR 13

makers mark whiskey, sweet & sour mix, fee
brother's 'fee foam', pinot noir float

CHERRY VALLEY DARK 'N STORMY 13

luxardo cherry liqueur, diplomático dark rum,
ginger beer, lime juice

WINE

Each wine has been hand-selected to
complement this special menu. These
selections are exclusive to the event and
are not available by the glass in the
restaurant or pub.

REDS

CLOUD LINE 15 | 56

pinot noir

ARUMA 11 | 41

malbec

HARVEY & HARRIET 15 | 56

red blend

DOMAINE DE LA SOLITUDE 12 | 46

french red blend

OBSIDIAN RIDGE 18 | 70

cabernet sauvignon

WHITES

PAUL THOMAS LES COMTESSES 13 | 45

sancerre

SCOTT FAMILY 14 | 52

chardonnay

HARVEY & HARRIOT 17 | 66

white blend

SPARKLING

ASTERIA 11 | 41

prosecco

DOMAINE CARNEROS 11 | 70

by tattering

HARVEY & HARRIOT 17 | 66

white blend

ASK YOUR SERVER ABOUT OUR LOCAL CRAFT, DRAFT & CAN BEER

DOMESTIC 5

IMPORTS 6

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