



IGLOO MENU

TO SHARE

choose one to share at table

BABY PORTABELLA MUSHROOMS  
fresh herbs, balsamic glaze

VALLEY BANG BANG SHRIMP 
arugula

SMOKED GOUDA FLATBREAD
caramelized onions, prosciutto, arugula

SOUP OR SALAD

choose one

BRUSSELS SPROUTS & APPLES  
cranberries, candied pecans, cider vinaigrette

WINTER GREENS CAESAR 
shaved parmesan, buttered cinnamon brioche
crumble, roasted garlic dressing

ROASTED BUTTERNUT BISQUE  
crème fraîche, toasted pepitas, chili oil

ENTRÉES

choose one

BRAISED BEEF SHORT RIB
parsnip purée, roasted mushrooms, demi-
glace, crispy onions

PAN-SEARED ATLANTIC SALMON
brown butter sage sauce, parsnip puree,
roasted root vegetables

CHICKEN SALTIMBOCCA
prosciutto-wrapped chicken breast, sage,
gruyère cheese, mashed potatoes,
asparagus

EGGPLANT PARMESAN 
bucatini, marinara, shaved parmesan

DESSERT

choose one

WARM CHOCOLATE LAVA CAKE
fresh berries, vanilla anglaise

PEPPERMINT CRÈME BRÛLÉE

EGGNOG BREAD PUDDING

ENHANCE YOUR EXPERIENCE

Wine Pairing Flight – \$28 pp
4 oz pours

COURSE 1: SPARKLING WINE OR
PROSECCO

COURSE 2: CHARDONNAY OR PINOT
GRIS

COURSE 3: CABERNET SAUVIGNON,
PINOT NOIR, OR CHIANTI NOIR
tailored to your entrée selection

GLUTEN FREE 

VEGETARIAN 

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