IGLOO MENU
WINTER '27

75 | PERSON

TO SHARE

SALTIMBOCCA ACORN SQUASH

Prosciutto, brown butter, sage, pomegranate molasses, walnuts

DUCK À L'ORANGE CROSTINI

Confit duck leg, orange two ways, whipped Boursin, toast point, micro cilantro

MUSHROOM TARTLET

Roasted wild mushrooms, winter herbs, Gruyère & brie, balsamic pearls

SOUP & 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

BUTTERNUT SQUASH BISQUE

or soup du jour

ENTREES

RATATOUILLE EN PAUPIETTE

Tomato herb coulis

SALMON WELLINGTON

Puff pastry, spinach, garlic, shallot, feta, Dijon dill cream, grilled asparagus

FIVE-SPICE CORNISH HEN

Apricot tamarind glaze, grilled baby bok choy, Okinawa purple potatoes

SHORT RIB RAGOUT

Braised short rib, pappardelle, roasted garlic

PORK SHANK

Smoked cheddar polenta, roasted tomatoes, collard greens

DESSERT

PEPPERMINT CRÈME BRÛLÉE

White chocolate & peppermint

PUMPKIN SPICE MOUSSE

White chocolate, Biscoff crumble

ULTIMATE CHOCOLATE CAKE

Poached pears, chantilly

DRINK PAIRING

+$30 | PER PERSON

Welcome cocktail & amuse bouche

Sancerre or Verdicchio White Wine

Barolo, Brunello, or Gran Reserva Red

Ohio Ice Wine

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any allergies or dietary restrictions.

TWINKLE GLOW