

# SEVEN GLACIERS

FALL WINE DINNER 2022

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**first course**

**GOAT** Wilted Bloomsdale Spinach | Kale | Humboldt Fog Goat Cheese |  
Goat Bacon | Red Onion | Warm Pancetta Vinaigrette

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**second course**

**PUMPKIN** Roasted Pumpkin Velouté | Chanterelle Mushrooms |  
Truffle Aioli | Spiced Pumpkin Seeds | Compressed Pumpkin

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**third course**

**SCALLOPS** Alaska Weathervane Scallops | Fennel Pollen Streusel  
Butternut Squash & Fennel Succotash | Apple Butter

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**fourth course**

**HALIBUT** Alaska Halibut | Local Sourdough | Artichoke Barigoules

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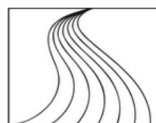
**fifth course**

**BEEF CHEEK** Wine Braised Beef Cheeks | Horseradish Crust |  
Smoked Leeks | Spiced Apple Celery Root Purée

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**sixth course**

**QUINCE &  
CHOCOLATE TART** Quince | Bittersweet Chocolate | Whipped Crème Fraiche |  
Blood Orange Curd | Pomegranate | Malmsey Caramel



df = dairy free // gf = gluten free // v = vegetarian

\$96 per person. Three course menu available upon request for \$80 per person. Options for dietary concerns available.

\*Items may be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.