

SEVEN GLACIERS

FOUR COURSE SELECTION MENU

LAND | SEA | AIR

FIRST COURSE

LAND

BEEF CARPACCIO

Prime Beef | Egg Yolk | Caperberry | Shallot | Arugula// gf, df, egg

SEA

SEVEN GLACIERS SCALLOP BISQUE

Alaskan Scallop | Chive Oil | Crouton | Caviar// shellfish, dairy, wheat

AIR

PEA GAZPACHO

Cucumber | Heirloom Tomato | Herbal Foam// gf, df, vg

SECOND COURSE

LAND

PORK BELLY AND FRISÉE

Carrot | Radish | Mustard Seed | Apple// gf, dairy

SEA

SALMON CRUDO

Alaska Salmon Sashimi | Avocado | Dashi | Yuzu | Roe// gf, df

AIR

QUAIL AGNOLOTTI

Brodo | Wild Mushroom | Marsala | Sorrel | Spring Pea// egg

VEGETARIAN

BEET TARTARE

Red and Gold Beets | Horseradish Cream | Parmesan | Herb Oil// vg

ENTRÉE

LAND

FILET OF BEEF

Potato Mousseline | Heirloom Carrot | Demi-glaze | Shallot// gf, dairy

SEA

ALASKAN HALIBUT ROYALE

Root Veg Purée | Alaskan Crab | Béarnaise | Chive// gf, dairy

AIR

DUCK A LA CHERRY

Parsnip | Chasseur | Bordeaux Cherry// gf, dairy

VEGETARIAN

FOREST SCALLOPS

King Trumpet | Frisée | Spring Pea | Thyme Jus// gf, df, vg

DESSERT

LAND

S'MORES

Dark Chocolate Ganache | Smoked Marshmallow | Graham Cracker Cake | Graham Cracker Pieces | Salted Caramel Popcorn Ice Cream// dairy, egg

SEA

GLACIER

Vanilla Bean Mousse | Blueberry | Vanilla Cake | Blueberry Sauce | Blueberry Gel | Rice Paper// dairy, egg

AIR

KEY LIME

Lime Crèmeux | Dried Meringue Shards | Lime Gel | Graham Crumble | Sea Buckthorn Gel | Coconut Crisps// dairy, egg

ENHANCEMENTS

SHAVED TRUFFLE

+30

CAVIAR

+35



\$119 PER PERSON

FOR PARTIES OF 6 OR MORE, A 20% GRATUITY WILL BE ADDED TO YOUR CHECK FOR YOUR CONVENIENCE.