SEVEN GLACIERS GROUP DINNER MENU

Seven Glaciers Group Dinner Reservations are accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, and butter. Reservations are designed for a two-and-a-half-hour service and are not private functions. Options for dietary concerns available.

A custom Alyeska Cake can be substituted for the dessert course at an additional per person fee.

$111 per person

**FIRST COURSE** Choose one
- **Strawberry & Beet Salad (V) (GF)** Confit Strawberries, Pickled Beets, Oranges, Microgreens, Candied Pecans, Poppy Seed Dressing
- **Alaska Salmon Crudo (DF)** Alaska Salmon, Smashed Avocado, Ponzu, Nori, Sesame Seeds

**SECOND COURSE** Choose one
- **House Made Crab Cake** Kimchi Remoulade, Preserved Lemon, Microgreens
- **Scallop Bisque** Pan Seared Alaska Weathervane Scallop, Chive Oil, Butter Croutons, Caviar

**ENTREE** Choose one
- **Filet of Beef** Herb Crusted Filet of Beef, Bone Marrow Demi-Glace, Brussels Sprouts, Whipped Garlic Potatoes
- **Seasonal Fish** Pan Seared Fish, Citrus Beurre Blanc, Quinoa, Edamame, Kale, Green Chickpeas
- **King Oyster Mushrooms (V) (GF)** Seared King Oyster Mushrooms, Quinoa, Edamame, Kale, Green Chickpeas, Roasted Squash, Cashew Cream

**DESSERTS** Choose one
- **Chef’s Choice Seasonal Sorbet**
- **Signature Baked Alyeska** Chocolate Cake, Chai-Scented Milk Chocolate Mousse, Pear Caramel, Toasted Meringue with Chocolate Sauce