



# 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

**Roasted Alaska Chicken Breast** Roasted Airline Chicken Breast, Jamaican Jerk Jus, Brussels Sprouts, Whipped Garlic Potatoes

**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



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