

# GLIMMERGLASS

November 25 | 5:30 – 8:30

## THE BEGINNING

Jumbo Shrimp Cocktail **GF**  
Cocktail sauce | Charred Lemon

Smoked Beets **GF V**  
Purple Cress | Cucumber | Radish | Puffed Quinoa  
Dill Yogurt | Golden Beet Chimichurri | Guajillo Oil

Baby Hearts of Romaine **GF**  
Haricot Vert | Caesar Dressing | Polenta Croutons | Romano

Ancho Braised Short Rib **GF**  
Sunchoke Puree | Chimichurri Vinaigrette

## SPECIALTIES

Slow Roasted Prime Rib **GF**  
Salt Jacket Potato | Grilled Asparagus | Au Jus

Duck Confit **GF**  
Crispy Pork Belly | Cassoulet | Petit Greens | Maple Cider Gastrique

Petit Filet Mignon **GF**  
Celery Root Potato Puree | Baby Spinach & Hen of the Woods Mushrooms Port  
Reduction

Miso Yuzu Glazed Sea Bass  
Maitake Mushrooms | Crispy Sushi Rice | Turmeric Lime Emulsion

## DESSERTS

Apple Crostata  
Vanilla Bean Ice Cream | Caramel Sauce

Chocolate Flourless Cake  
Cranberry | Crème Anglaise

Sweet Potato Pie  
Mascarpone Crème

Buttermilk Panna Cotta  
Ginger Shortbread | Pumpkin Seed Brittle