

# Winter Igloo Menu

## 4-COURSE MENU | \$75

Prepared by Executive Chef Auston Minnich  
and Sous Chef Jeromy Stanley

### SHAREABLE

#### Alpine Fondue

Swiss Emmental Blended Cheese,  
Roasted Marble Potato, Granny Apple,  
Baguette, Red Grapes

### OPENER

*Your choice of*

#### Roquefort and Pear Salad

Spinach and Arugula Blend, Rosemary  
Walnuts, Honey Vinaigrette

#### Chefs Crafted Soup

Daily Seasonal Selection

### ENTREE

*Your choice of*

#### Grilled Hanger Steak

Polenta Batons, Cauliflower,  
Molasses Demi, Redux

#### Seared Diver Scallops

Foraged Mushrooms, Bacon Lardon,  
Caramelized Pearl Onion,  
Potato Fondant, Brown Butter Emulsion

#### Parisian Gnocchi

Chefs Nightly Selection

### DESSERT

*Your choice of*

#### Olive Oil Cake

Pistachio Ice Cream,  
White Chocolate Crème Anglaise

#### Chocolate Pot De Crème

Whipped Chantilly, Madeleine



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# Winter Igloo DRINK MENU

## \$14 EACH

#### Mint Condition

vanilla, coffee, peppermint,  
cream, vodka

#### Yule Mule

lemon, pomegranate,  
ginger, vodka

#### S'more of What?

vanilla, hazelnut, hot chocolate,  
marshmallow, vodka

#### Cozy Coffee

salted caramel, chocolate, coffee,  
whipped cream, whiskey

#### Nice & Toasty

cinnamon, hot chocolate,  
caribbean cream, whiskey



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