



Winter Solstice Menu

I.S.H. Winter Greens

Frisee, Radicchio, Baby Spinach, Orange & Grapefruit Segments, Marble Rye Croutons, Balsamic Vinaigrette

“Pulled” Slow Braised Lamb Shank & Wild Mushroom Ravioli

Red Wine & Rosemary Pan Jus, Crispy Fried Leeks



Provimi Veal Zurichoise

Julienne Veal, Wild Mushrooms, Armagnac, Green Peppercorn Demi, Jasmine Rice

Herb Crusted Atlantic Salmon

Chili- Lime Butter, Wild Rice, Sautéed Vegetables, Beet Straws

Pan Roasted Chicken Supreme

Button Mushrooms, Pearl Onions, Capers, Marsala Pan Jus, Pearl Barley Sauté, Tomato & Kalamata Olive Salsa

Teriyaki & Citrus Glazed 8 oz NY Steak

Tempura Shrimps, Wasabi Mashed Potatoes, Seasonal Vegetables



Bourbon Street Deep Dish Pecan Pie

Maple Crème Anglaise, Whipped Cream, Mint & Berries

Goat Cheese & Lime Cheesecake

Mango Coulis, Candied Lime Wheel, Berries

\$45 per person + tax and gratuity