

THE SNOWGLOBE FOOD MENU

Please send back your selections to the front desk 48-hours in advance of your reservation so we have time to prepare everything we need for your experience. If your Snowglobe reservation is on Wednesday, please send your selections to the front desk by 8:00 PM on Saturday due to the Club being closed on Sunday - Tuesday. This form is a fillable pdf so you can simply type in your selections and email back to reception@madisonclub.org.

With our Holiday Promotion, there is no minimum spend required and prices of packages have been reduced.

MEMBER NAME: _____ MEMBER #: _____ CELL PHONE #: _____

GLOBE RESERVATION DATE: _____ GLOBE RESERVATION TIME: _____

Snowglobe reservations are only available Wednesday through Saturday from 5:00 PM - 7:00 PM or 8:00 PM - 10:00 PM.

If you would like to join us for dinner in the dining room before or after your Snowglobe reservation, please answer the following:

DINING ROOM RESERVATION TIME: _____ TABLE SIZE: _____

Cassiopeia	COST	QTY.
PACKAGE INCLUDES (serving available for four or six) <ul style="list-style-type: none"> Foraged Mushroom & Truffle Flatbread: white wine garlic cream, parmesan, charred shallot 	\$125	
<ul style="list-style-type: none"> Goat Cheese & Pear Flatbread: sea salt, kimchee, cilantro oil Fire-Roasted Tomato & Orange Flatbread: N'duja, red onion, green olive, arugula Burrata with roasted squash, pears, balsamic, olive oil Everything baguette garlic bread 	\$185	
Orion's Belt	COST	QTY.
PACKAGE INCLUDES (serving available for four or six) <ul style="list-style-type: none"> Sweet potato fries with truffle aioli* (gluten-free) 	\$100	
<ul style="list-style-type: none"> Assorted bacon wraps (gluten-free) Beer battered cheese curds Mini Nashville hot chicken sammies* Tempura vegetables with curry aioli* 	\$150	
Ursa Major	COST	QTY.
PACKAGE INCLUDES (serving available for four or six) <ul style="list-style-type: none"> Ahi Tuna Poke Wontons, sesame, avocado* 	\$120	
<ul style="list-style-type: none"> Cola Guajillo Barbacoa mini tacos (gluten-free) Maple Gouda grilled cheese with herb roast tomato dip Local mushroom garlic bread with horseradish cream, gruyere and cured ham 	\$185	
Polaris	COST	QTY.
PACKAGE INCLUDES (serving available for four or six) <ul style="list-style-type: none"> Rum marinated grilled shrimp skewers with toasted peanuts (gluten-free) 	\$145	
<ul style="list-style-type: none"> Scallop ceviche served with avocado puree and crispy tortillas* (gluten-free) Jerk chicken wings (gluten-free) Jamaican lamb curry cups* (gluten-free) Plantain chips with creamy chili dip (gluten-free) 	\$220	

Northern Lights	COST	QTY.
PACKAGE INCLUDES <i>(serving available for four or six)</i> <ul style="list-style-type: none"> • <i>Alaskan seafood tower featuring snow crab, oysters, smoked sturgeon dip, and shrimp cocktail (gluten-free)</i> • <i>Caviar toast with goat cheese mousse and herbs</i> • <i>Sausage and cheese stuffed clams</i> 	\$200	
<ul style="list-style-type: none"> • <i>Foie mousse profiteroles with pickled onions and Luxardo cherries</i> • <i>Beet skewers with radicchio, feta and pistachio herb pesto (gluten-free)</i> • <i>Seared venison with rosemary port sauce, roast mushrooms and hickory nuts* (gluten-free)</i> 	\$300	

Milky Way Dessert	COST	QTY.
PACKAGE INCLUDES <i>(serving available for four or six)</i> <ul style="list-style-type: none"> • <i>Mexican hot chocolate (gluten-free)</i> • <i>Cinnamon sugar churros</i> 	\$100	
<ul style="list-style-type: none"> • <i>Petite dessert tower</i> • <i>Chocolate and pistachio covered strawberries (gluten-free)</i> 	\$150	

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.

