The Study

A Prix Fixe Dinner Menu by

• AT THE HISTORIC •

PROUDFOOT & BIRD

• HOTEL FORT DES MOINES •

AMUSE BOUCHE FEATURE +$9 per person
Chef's Choice

FIRST

Choose Three

WEDGE SALAD
butter lettuce, buttermilk vinaigrette, maytag bleu cheese, berkwood bacon, pickled onions

GRILLED CAESAR
sweet gem lettuce, parmesan cheese, lemon caper caesar dressing, garlic parmesan crisps

LEE'S GREENS
seasonal local greens with sherry vinaigrette, shaved radishes & fennel, heirloom cherry tomatoes, sourdough croutons & aged Manchego cheese

WAGYU RABBIT MEATBALLS
fenugreek tomato sauce, house made farmer's cheese, grilled bread

SAKURA FARMS PORK BELLY BURNT ENDS
smoked marcona almonds, pickled apples, chipotle bourbon caramel

FOR THE TABLE

Choose Two

CHARRED CARROTS
honey carrot purée, candied vadouvan curry pistachios

CRISPY BRUSSELS SPROUTS
Lola's hot honey, crispy garlic & parmesan fluff

ANSON MILLS BAKED GRITS
local cheddar, bacon

BROCCOLI "FONDUE"
roasted broccoli, pickled broccoli stems, fresno chiles, local cheddar mornay

TALLOW CONFIT POTATOES
fingerling potatoes, smoked sea salt, & herbs

ASPARAGUS LYONNAISE
wood grilled asparagus topped with a crispy poached duck egg

SKIN-ON MASH POTATOES
local potatoes, cream, butter

MAIN

Choose Three

CHICKEN & BISCUITS
slow smoked bell & evans airline chicken farci, black pepper chicken jus & local cheddar biscuits with truffle honey butter

SAKURA FARMS PORK CHOP*
smoked bone-in chop, bourbon apple reduction, roasted sweet potatoes, shaved apple relish

BLACK ANGUS FILET*
hand cut 8oz filet, tallow & herb confit potatoes, garlic & herb butter sauce *+$20 per person*

CHICKPEA CURRY
roasted sweet potatoes & chickpeas, vadouvan coconut curry sauce, basmati rice, ginger tomato chutney, candied pistachios, grilled naan

SCALLOPS SALTIMBOCCA
pan roasted scallops, cauliflower puree, crispy prosciutto, sage, lemon & brown butter *+$25 per person*

TURKISH BRONZINO
wood grilled with Mediterranean rice pilaf and charged citrus, caviar & herb vinaigrette

BLACKENED SKUNA BAY SALMON*
Anson mills heirloom grits, salsa verde, pickled radish, roasted hominy, sweet corn relish

DESSERT

Choose Two

STICKY TOFFEE PUDDING
caramel popcorn brittle, vanilla gelato, warm toffee sauce

BLOOD ORANGE OLIVE OIL CAKE
blood orange olive oil sponge cake, candied pine nuts, blood orange coulis and vanilla bean ice cream

THE FAT ELVIS
banana bread pudding, salted caramel, vanilla ice cream, candied peanuts, marshmallow *+$5 per person*

DUBAI CHEESECAKE
dark chocolate pistachio cheesecake, Oreo crust, house made kataifi *+$7 per person*

Executive Chef, Hotel Fort Des Moines
David Perez

$110 per guest, plus applicable sales tax. 25% service charge will be added for your convenience. Price does not include beverages. Menu subject to change based on seasonal availability. Food and Beverage Minimum $1,300. Ask your server about menu items that are cooked to order or served raw.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
**No substitutions or modifications.*