
Chalet Dinner

Welcome

Scraped Raclette, Assorted Cured Meats,
fingerling Potatoes, Rye Bread, Cornichons

Bavarian Pretzels with beer cheese spread & stone Ground
Mustards

Course 1

Smoked Trout, Griddled Brioche, Lemon Caper Spread, Radish
or
Wild Mushroom Spaetzle with Fine Herbs

Course 2

Baby Greens, Frisee, Roasted Golden Beets, Chevre, Pecans,
Pomegranate, Lemon Honey Vinaigrette
(GF, Veg Available)

Entrée's

Stuffed Acorn Squash, Toasted Farro, Lentils, Golden
Raisins, Pomegranate, Herb Vinaigrette (Veg)

Salmon, Stone Ground Mustard Crème, Barley, Roasted
Squash & Brussels Sprouts

Braised Lamb Shank, Sauce Chasseur, Rosemary White
Cheddar Potato Puree, Roasted Root Vegetables

Finale

Sacher torte, Apricot , Vanilla Glaze, Chantilly cream (Veg)

Apple Strudel, Salted Caramel, Vanilla Chantilly Cream (Veg)
