



## Alpine Cuisine

*February 18-23*

*\$49++/person*

*First Course (choice of one):*

**Melted Raclette Cheese**

Heirloom Potatoes, Rosemary Ham, House Pickles

*or*

**Bündnerfleisch**

Swiss-Style Cured Beef, Winter Fruits, Tete de Moine Cheese

*or*

**Wild Game Dumplings**

Forest Mushroom Consommé, Pumpkin, Pine Needle Oil

*Second Course (choice of one):*

**Roasted Chestnut and Apple Soup**

Celery Root, Sage, Candied Chestnuts

*or*

**Winter Greens Salad "Savoyarde"**

Smoked Bacon, Gruyere, Fingerling Potato, Walnut Vinaigrette

*Main Course (choice of one):*

**Roasted Arctic Char**

Rye Knödel, Beets, Brussels Sprouts, Horseradish

*or*

**Beef Cheek Goulash**

Creamy Polenta, Herb Salad, Crème Fraiche

*or*

**Venison Loin "Au Poivre"**

Elderberry-Braised Red Cabbage, Parsnip Rösti, Dark Chocolate

*\$10 Supplement*

*Dessert Course (choice of one):*

**Warm Apple Strudel**

Vanilla Brown Butter, Ginger Ice Cream

*or*

**Black Forest Cake Parfait**

Chocolate Mousse, Cherry Compote, Kirschwasser Cream

**Vegetarian Options Available ----- Substitutions Politely Declined**