

ALPINE PRIX FIXE [FOR TWO]

103.00



TO SHARE



ALPINE CHEESE FONDUE

Sourdough soft pretzel, fresh baguette bites, bratwurst sausage, bierwurst salami, local apples, heirloom cherry tomatoes, mini potatoes, pickles, silver onions and pepperoncini. Ready to dip in a creamy house-made Swiss cheese sauce.

OR

CHOICE OF TWO

POTATO LEEK SOUP

House-made soup topped with crispy potato pearls and green onions.

BEET SALAD

Pink, yellow and purple beets with mixed greens, goat cheese, candied pumpkin seeds and truffle honey.

CAESAR SALAD

Romaine lettuce, smoked bacon, Grana Padano cheese, garlic croutons and house-made creamy garlic dressing.



ENTRÉE

CHOICE OF TWO



SCHNITZEL

Chicken or Eggplant

Panko crusted and pan fried in clarified butter, topped with house-made hunter sauce. Served with reiberdatschi potatoes, a sweet and sour cabbage duo and lemon wedges.



MOUNTAIN SPÄTZLE

Smoked Pulled Chicken, Shrimp or Vegetarian

House-made spätzle sautéed in brown butter and garlic white wine with marinated roasted cherry tomatoes, Grana Padano cheese, shallots and winter herbs.



APRÈS

INCLUDES COFFEE OR TEA
CHOICE OF TWO



VEGAN CHOCOLATE CAKE

Chocolate cake topped with tart cherry compote and strawberries.

PHYLLO WRAPPED CHEESECAKE

Vanilla cheesecake baked in a phyllo pastry topped with warm Collingwood Whisky caramel sauce, caramelized local apples and house-made granola.

