

ALPINE PRIX FIXE [FOR TWO]

99.00



TO SHARE



ALPINE CHEESE FONDUE

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

OR
CHOICE OF TWO

POTATO LEEK SOUP

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

BEEF SALAD

Pink, yellow, and purple beets with mixed greens, goat cheese, roasted pecans and truffle honey.

CAESAR SALAD

Romaine lettuce, double smoked bacon, garlic croutons, 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 Chicken, Shrimp or Vegetarian

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



APRÈS

INCLUDES COFFEE OR TEA
CHOICE OF TWO



VEGAN CHOCOLATE CAKE

Chocolate cake topped with tart cherry coulis 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.

