

# ALPINE PRIX FIXE [FOR TWO]

103.00



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 marinated roasted 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.

