In Season

ALPS INSPIRED DINING

APRES: *Welcome Appetizers & Gluehwein*

Classic Alps Charcuterie Board
Soft and firm goat cheeses, raw cheddar, buffalo salami, pickled vegetables, fermented jams, fresh country sourdough and brioche

Winter Salad
Clawsen greens, hydroponically grown, rotating

Warming Soup
Fresh local ingredients, rotating seasonally

MAIN 1: *Fondue*

A local twist on an Alps classic | served family style

Cows milk swiss and goats milk chevre fondue flavored with garlic, white wine and nutmeg / Steaming aromatic vegetable broth fondue / Roasted vegetables and sliced raw apples / Skirt steak, bison and pork sausage cuts / freshly baked In Season country sourdough chunks

MAIN 2: *Raclette*

Rack melted | Scraped tableside

Seared and sliced top sirloin and pork sausages, rosti potatoes, braised swiss chard, freshly baked french country sourdough toast, various jams and pickles blanketed with blistered mahogany ridge swiss cheese - A swiss delicacy

DESSERT

Atelier Ortega Chocolate Fondue with fruit, nuts & In Season brioche

Vegan // Raw Chocolate Tart

In Season Brioche Bread Pudding

All menu items can be customized to your needs and can be substituted with gluten free and vegan options