

BRAND NEW



OPERA IN THE ALPS

\$50 PER PERSON - STATION MENU



FIRST COURSE

Please select one

Smoked Caesar

Grilled romaine, beemster, gouda, toasted focaccia crumbs, with a sundried tomato Caesar dressing

Alpine Greens

Mixed winter greens, pears, toasted walnuts, shaved gruyere cheese, with champagne vinaigrette

SECOND COURSE

Please select one

Wild Mushroom Fusilli

House made fusilli pasta, porcini mushrooms, Parmesan, white wine, and thyme

Gnocchetti di Zucca

Pumpkin gnocchi, brown butter, sage, Parmesan, and toasted hazelnuts

ENTREE COURSE

Please select one

Herb-Roasted Pork Tenderloin

Red wine reduction and roasted shallots

Chicken Cordon Bleu, Alpine Style

Chicken breast, ham, Gruyère, and Dijon cream

Herb-Crusted Arctic Salmon

Lemon beurre blanc, dill, capers, and grilled lemon

Please inquire about vegetarian & vegan options

DESSERT

Please select one

Pear & Almond Tart

Poached pears, almond cream, and powdered sugar

Warm Apple Strudel

Cinnamon apples, raisins, toasted almonds, and vanilla crème anglaise

