
Chalet Dinner

Welcome

Bavarian Smorgasbord

An elegant assortment of freshly baked pretzels, creamy Obatzda cheese, haus mustard, and sausages. Accompanied by a selection of curated cured meats, fingerling potatoes, rye toast, cornichons, sauerkraut, and a delicately spiced beet spread.

Course 1

Drunken Meatballs with Ricotta Polenta

Succulent beer-braised meatballs nestled atop a velvety bed of ricotta polenta, a rich and satisfying union of flavors.

or

Wild Mushroom Spaetzle with Fine Herbs

A symphony of wild mushrooms and fine herbs, served with pillowy spaetzle.

Course 2

Haus Salad

Crisp baby greens, blue cheese crumbles, and tart green apple. Accented with pomegranate and candied pecans, dressed in a delicate lemon honey vinaigrette.

Braised Kale and Mushroom (Salad)

Tender kale and wild mushrooms, layered with shallots, a perfectly poached 63° egg, shaved Parmesan, and crispy breadcrumbs, drizzled with olive oil and lemon.

Entrée's

Stuffed Winter Squash

Toasted farro and lentils, delicately enhanced with golden raisins and pomegranate seeds, finished with an herb vinaigrette.

Chef's Selection Fish

Flawlessly seared market fish atop a creamy parsnip purée, with braised leeks and heirloom carrots, completed with a lemon beurre blanc and tarragon infusion.

Rack of Lamb

Two exquisitely tender lamb lollipops, served with potato purée, roasted root vegetables, and a rich red wine demi-glace

Finale

Pot de Creme (GF)

Almond cake
