



SWISS FONDUE NIGHT

ALPINE SNACKS

trio of pickled vegetables (df, gf, v), fig tartlets (v), curried deviled eggs (gf), marinated cucumbers (df, gf, v)

FIRST COURSE

Heritage greens, fresh spinach, Dijon vinaigrette (v, df, gf)

FONDUE

Gruyère, emmentaler, white wine, Kirschwasser, baguette, knockwurst, tart apple, red potato, brussels sprouts, mushroom, cranberry salami
Served family style

DESSERT

Choice of:

APFELSTRUDEL

caramel sauce, graham crumbles, vanilla ice cream (v)

CHURROS

Bavarian cream filled, cinnamon ice cream, caramel (v)

BLACK FOREST SUNDAE

Chocolate cake, vanilla ice cream, black cherry sauce, whipped cream (v)

\$60 PER PERSON

CHEF DE CUISINE TIM WOOLDRIDGE

df = dairy-free | gf = gluten-free | v = vegetarian

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our Culinary staff.

A 20% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.