



SAMPLE MENUS

Dec.14th, 2007 - Jan.6th, 2008

Glogg- served upon arrival. This is a hot, non-alcoholic berry based drink spiced with cardamom, nutmeg and cinnamon.

Soup- tomato, sunchoke, and aquavit bisque, tarragon

Salad- organic greens, dried cranberry, spiced pecans, sweet onion, fromage blanc

The Resting Course- a sorbet palate cleanser

Entrée- la belle farms duck breast, blood orange confit, banana fingerling potatoes, baby carrots

Cheese course- a selection of cheese and fruit served on an aspen slab

Dessert- blackberry mousse, chocolate, mint glass

Espresso French Press Coffee and Tea are offered with Dessert

Jan.8 - Feb. 4, 2008

Glogg- served upon arrival. This is a hot, non-alcoholic berry based drink spiced with cardamom, nutmeg and cinnamon.

Soup- roasted red pepper crema

Salad- watermelon and shaved fennel salad, parmesan crisp

The Resting Course- a sorbet palate cleanser

Entrée- peppercorn venison, butternut squash puree, stuffed cabbage, apple wood smoked bacon, lingonberries

Cheese course- a selection of cheese and fruit served on an aspen slab

Dessert- vanilla panna cotta, nougatine, passion fruit

Espresso French Press Coffee and Tea are offered with Dessert

(If you have food allergies or are a vegetarian, we need to be notified in advance of your reservation date. If you are uncomfortable with the entrée, the alternative entrée is Salmon. If you do not specify, the entree posted will be presented as your entrée.)