



## The 6-course Winter Dinner

### Appetizer

Traditional Cheese fondue, emmental and gruyère, fresh baguette

### Soup

Roasted, creamy butternut squash, herbed oil and crumbled roasted shallots

### Salad

Micro-romaine greens, marinated red onion, avocado, pancetta and crumbled egg

### Pasta

Fresh tagliatelli smoked trout, asparagus tips in a creamy white wine sauce

### Dinner

Mediterranean rack of lamb served with bacon wrapped green beans & parmesan potato au gratin

### Dessert

Double chocolate mousse cake with fresh blackberry compote and berries