



## **GROUP PLATED MENU**

Two Courses: \$75 per person

Three Courses: \$85 per person

Alternate Drop: Add \$5 per person

### **ENTREE**

**(Select one choice)**

Appenzeller with bresaola & prosciutto, heirloom tomatoes, marinated olives, and balsamic eggplant

Smoked salmon and smoked rainbow trout with avocado, capers cream, snow pea tendrils

Cervelat salad with Gruyère, gherkins, red onion, and mustard vinaigrette

Traditional barley cream soup with vegetables

Roast beets, asparagus, fennel and avocado salad, goats curd and walnut

Ceviche of Kingfish, coriander, chilli, cucumber, lime and extra virgin olive oil

### **MAIN**

**(Select one choice)**

Zurich style veal sauteed with mushroom, white wine, and cream with spätzli

Roasted chicken breast, braised red cabbage and Rösti, onion sauce

Veal Cordon-Bleu filled with Swiss Gruyère & ham, mustard sauce, fondant potato

Mushroom risotto with peas, Swiss chard, and truffle oil

Spinach cannelloni, ricotta, béchamel, Parmesan and tomato sugo

Duck leg confit potato gratin, chestnut puree, sautéed kale, candied orange sauce

Roasted salmon fillet,

### **DESSERT**

**(Select one choice)**

Apple Strudel with raisin & cinnamon, brandy custard sauce

Toblerone Chocolate Mousse

Seasonal fruit salad, lemon sorbet

Lemon Tart, candied lemon marmalade and yuzu curd

Mont Blanc with chestnut and kirsch

Cheese plate with fruits and nuts, artisan crackers