



New Year's Eve

Edelweiss Restaurant Prix Fixe Dinner Menu · \$49.95 per person

Amuse Bouche

Liver pate with caramelized onions, stone ground mustard and pickled radish

Appetizer

Wild Mushroom Napoleon

Layered with flakey puff pastry, roasted wild mushrooms, wilted spinach and caramelized onions served over a decadent gruyere cheese sauce finished with fresh ground black pepper and a drizzle of parsley oil

Soup

German Wedding Soup

with mini house made meatballs, wilted kale, and spätzle

Main Course

Select one

Alpine Surf & Turf

Dusseldorf mustard crusted roasted beef tenderloin garnished with speck wrapped stuffed shrimp over mashed potatoes and finished with a roasted mushroom pilsner spiked demi-glace

Munich Pork Wellington

Roast pork loin stuffed with sauerkraut and veal bratwurst rubbed with mustard; wrapped in puff pastry served with a cider brandy reduction and horseradish honey mustard over spätzle

Bavarian Roast Chicken

Cider brined maple smoked sea salt roast half chicken served with roasted butternut squash puree, house made spiced apple sauce and mashed potatoes

Dessert

Select one

Layered Chocolate Torte

Dark chocolate cake stacked with house made coconut caramel and chocolate ganache finished with a dollop of cinnamon brandy spiked whipped crème

Apfel Strudel

Thin sheets of flaky pastry rolled around fresh apples and nuts served with cinnamon brandy spiked whipped crème

Complimentary champagne toast and traditional serving of herring before midnight.

Euro Express Band will be performing 8:30p -12:30a.

No substitutions please. 18% Gratuity for all parties of 6 or more. Coupons not accepted. Sales tax and gratuity are not included.