



# New Year's Eve

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

## *Amuse Bouche*

Smoked atlantic salmon served on a toast points with capers, onions and fresh horseradish spread

## *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

### Classic Weiner Schnitzel

Two tender veal cutlets seasoned and lightly breaded, fried to a golden brown 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.*