



EDELWEISS VALENTINE CELEBRATION

FRIDAY, FEBRUARY 10 - TUESDAY, FEBRUARY 14

APPETIZERS

ROASTED WILD MUSHROOMS 9

In a light and flaky puff pastry shell finished with a kiss of sherry
Garnished with fresh herbs and crumbled feta cheese

PORK BELLY CONFIT' TARTLET'S 10

Bite sized pork belly confit tartlet's topped with a roasted apple and caramelized onion compote
Garnished with a black pepper gorgonzola cream and fresh chive wands

ENTREES

STUFFED PORK CHOP 21

Seared pork chop stuffed with apples, baby kale and smoked gouda served with an apple brandy reduction

CHICKEN POT PIE 18

Tender chicken, baby carrots, bacon and leeks finished with fresh herbs and a hint of cream. Baked in a light, flaky puff pastry shell and served with creamed spinach

GRILLED SALMON WITH PASTA 21

Grilled Atlantic salmon with leeks, tomatoes and fresh dill served over spaghetti in a garlic butter sauce

DESSERT

BLACK FOREST DARK CHERRY TRIFLE 8

Our famous German chocolate cake layered with vanilla crème Anglaise and cherry brandy compote
Finished with whipped cream and a cherry

SALZBURGER NOCKERLN 8.25 per person

Legend tells us that when there is a festival celebrated in heaven this is the dessert that is served!
A sweet soufflé baked over mixed forest berries. Salzburger Nockerln is a celebration by itself
(Please allow 30 minutes for preparation) Made for a minimum of 2 persons