

DINNER MENU

Feb 21 - 23

By Chef Jana

Homemade food, local ingredients

Broccoli Soup with Horseradish Foam, smoked salmon and pumpkin seeds 8

Chilled Avocado Soup (GF, organic) 7

Farm Greens served with house dressing / Gorgonzola or Balsamic Honey (GF, organic) 9

Golden Beets with House Granola and Goat Cheese Cream 11

Crabmeat Cocktail in Wasabi-ginger mayonnaise served with baguette 11

HOUSE SPECIAL - Cheese Fondue

Classic Fondue

Bubbling Gruyter, Emmental & Appenzeller cheese

Fondue Bleu

Melted Gorgonzola and Cheddar cheese

Served with fresh organic bread (+ \$5 for GF)

Side Orders with your Cheese Fondues: apples \$5 fingerling potatoes \$5
mushrooms \$5 **mix of all** \$12

Fondue for one - \$24 / Couple - \$19 per person / 3 or more (same flavor) - \$18 per person

FONDUE MADE WITH CHEESES FROM SWITZERLAND IS A GREAT EXPERIENCE AND A SPECIAL TREAT! ALL OUR CHEESE FONDUES ARE MADE WITH WHITE WINE.

And more...

Grilled Pork Tenderloin Bruschetta with Basil-Chives Aioli, and micro greens 19

Seared Tofu with Green Curry Sauce topped with Mushrooms (GF, vegan) 19

Scallops on the Half Shell with citrus gratin served with lettuce 23

Moroccan Lamb with Basmati Rice baked with mango, ginger, Maui onions. Topped with sour cream and cilantro (GF) 23

Papa's Filet Mignon served with greens and peanut dressing # (GF) 36

Seared Shrimps with Kaffir Lime Curry on Basmati rice (GF) 23

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase risk of food borne illness