



## Private Dining Menus Winter 2018

### Starters

Goat's cheese-cake with red onion jam  
Open ravioli with roast squash, talleggio and broken croutons  
Smoked salmon and guacamole shots  
Pork & pistachio terrine with sourdough crostini and pear & ginger chutney  
Vietnamese duck salad

### Main courses

Beef wellington with beetroot dauphinoise and roasted cauliflower (5CHF supplement per head)  
Stuffed pork tenderloin with spinach & bacon and celeriac mash & fennel gratin  
Chicken & parsnip korma curry with naan bread, onion bhajis and saag aloo  
Lamb & cumin pie, with cauliflower cheese and stuffed courgettes  
Monkfish with Spanish white bean and tomato stew, mini patatas and green beans

### Desserts

Basil pannacotta with drunken strawberries and pine nuts  
Apple tart roses  
Chocolate lava puddings with passionfruit sauce  
Baked Alaska with chocolate brownie base and pistachio ice-cream  
Raspberry soufflés with crème anglaise

### Prices

100 CHF per person for 3 courses  
115 CHF per person for 4 courses (including cheeseboard)  
10 CHF corkage per bottle



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