



ALPINE + ANTLERS
FOOD WITH AN ALTITUDE

Menu

THANKSGIVING DAY

November 25th, 2021

\$65 per person (*plus tax and 20% service charge*)

Appetizer

Fall salad

*baby kale, sorghum roasted apples, crispy squash,
dates, prosciutto, honey + oregano vinaigrette*

Kobocha squash soup

hazelnut relish

Entrée

Herb roasted turkey

*classic trimmings (stuffing, green bean casserole,
mashed potato), cranberry sauce, herb gravy*

Petite filet

*sweet potato gratin, braised greens,
chanterelle mushroom, Madeira demi +\$10*

Dessert

Pumpkin cheesecake

*dried pumpkin, Chantilly cream,
candy ginger orange supreme*

Chocolate mousse cake

raspberry, pistachio crème anglaise



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CHRISTMAS EVE

December 24th, 2021

\$95 per person (plus tax and 20% service charge)

Appetizer

Winter salad

*baby greens, roasted squash, apple chips,
chestnuts, dried cranberry, sorghum vinaigrette*

Lobster risotto

*fresh shucked lobster, fines herbs, parmesan twill,
baby leeks, shitake mushroom*

Entrée

Bison tenderloin

*scalloped potato, wild mushrooms,
smoked red pepper demi glace*

Black cod

*green peppercorn sauce, frizzled green beans,
chanterelle mushroom, preserved tomato*

Dessert

Gingerbread sticky toffee pudding

cranberry compote, candy ginger, vanilla bean ice cream

Chocolate mousse cake

raspberry sorbet, freeze dried berries, pistachio crème anglaise



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Specials

NEW YEAR'S EVE

December 31st, 2021

Appetizer

25

Oysters on the ½ shell

jalapeño- apple mignette

14

Wintersalad

*baby greens, roasted squash, apple chips,
chestnuts, dried cranberry, sorghum vinaigrette*

Entrée

65

Beef tenderloin + ½ lobster tail

*scalloped potato, wild mushrooms,
smoked red pepper demi glace*

Dessert

12

Gingerbread sticky toffee pudding

cranberry compote, candy ginger, vanilla bean ice cream

12

Chocolate mousse cake

raspberry sorbet, freeze dried berries