

## Appetizers

**Farmers Board; House Cured and Bavarian Meats** with Roasted Romas, Pickles,  
Pilsner Mustard  
14/20

**Cured Scottish Salmon Tartar** with Caviar, Caraway Lavosh and Horseradish Yoghurt  
14

**Elk Carpaccio**, Petite Salad with Truffle and Pickled Shallot Vinaigrette, Black Salt  
15

**Hudson Valley Foie Gras “Bratwurst”**, Fresh Thyme Brioche, Bing Cherry and Prune  
Compote, Austrian Cider, Smoked Apple Mustard  
17

**Confit of Duck** with Braised Alsatian Cabbage, Goat Cheese, Parsley and Rye  
15

**Fondue**; Melted Gruyere, Emmentaler, Appenzeller and Vacherin with Apples and Bread  
18 per  
Minimum 2 persons

## Soups and Salads

**French Onion Soup**  
9

**Daily Soup**  
9

**Baby Spinach**, Shiitakes, Warm Pancetta and Local Goat Cheese Dressing  
10

**Hearts of Gem Lettuces**, Pine Nuts, Crimson Pears with Dijon Vinaigrette  
9

**Red Grapes and Roquefort** with Almonds and Frisee, Riesling Vinaigrette  
10

**Red Leaf Caesar** with Anchovy and Parmesan Dressing, Rosemary Croutons  
9

## Mains

**The Goldener Hirsch Wiener Schnitzel** House Specialty served on Herb Spätzle, Crispy Caper and Lemon-Thyme Beurre Blanc  
35

**Berkshire Pork Shank** with Gruyere and Buttermilk Risotto, Caraway Glazed Carrots, Sopressata Tuile  
35

**Wagyu Beef Tenderloin** with Horseradish Creamed Spinach, Truffled Sweet Potato Mousse and Porcini Consommé  
44

**Rocky Mountain Lamb 2 Ways;** Roasted Rack with Braised Shank & Confit Potato “Poche” and Red Cabbage Charcroute  
40

**Grilled Scottish King Salmon,** Sweet Black Rice and Spinach, Charred Pepper Sauce and Preserved Lemon Gremolata  
38

**Muscovy Duck Breast,** Maple Roasted with a Warm Frisee and Fingerling Potato Salad, Spiced Foie Gras and Chestnut Vinaigrette  
36

**Rabbit** Braised in Riesling with Mustard, Olives and Golden Raisins with a Wild Rice and Goat Cheese Waffle  
30

**Seared Diver Scallops** with Celeriac and Cauliflower Puree, Apple Cider Braised Shiitakes, Scallion Sauce  
35

**Roasted Organic Half Chicken** with a Wild Mushroom and Sage Knodel, Carrot and Garlic Puree  
28

**Fresh Fish**  
MP

*Executive Chef, Michael Showers*