



3.6.26

# DINE & SKI

## STARTERS

ASSORTED CURED MEAT & CHEESE (GF)

ARTISAN DINNER ROLL WITH BUTTER

## ON THE BUFFET

CAESAR SALAD (V)

With Parmesan cheese and croutons.

HERBED RICE PILAF (V/GF)

ROASTED SEASONAL VEGETABLES (GF/VEGAN)

CAVATAPPI PASTA (VEGAN/DF)

Served with olives, capers and a spicy tomato sauce.

SEARED SALMON (GF)

With a lemon-caper butter.

CARVED NEW YORK SIRLOIN (GF)

Garlic-crusteD with a green peppercorn cream sauce.

## DESSERT

CRÈME BRULÉE (GF)

PISTACHIO LEMON CANNOLI

HAZELNUT CHOCOLATE CREPE CAKE

Served with whipped cream.

FRESH BERRIES (VEGAN)

with mint and whipped cream on the side.