



Winter Dinner Tour Menu

Chef's Selection of Appetizers

First Course, Choice of

Soup of the Day

Winter Cookhouse Salad

Organic winter greens, apples, candied pistachios, dried cranberries,
cambozola cheese,
and maple balsamic vinaigrette

First Course Substitutes

Pine Creek Cookhouse Smoked Trout Filet
substitute for first course \$6 ala carte \$ 18
French bread croutons, and tomato fondue

Wild Game Momos
substitute for first course \$ 4 ala carte \$ 16
roasted tomato sauce

Please inform your Server of any food allergies.

18% Service Charge added to all checks.



Second Course, Choice of

Rainbow Trout

rosemary fingerling potatoes, rapini, slow cooked tomato, and lemon caper sauce

North American Buffalo Tenderloin

aged white cheddar grits, blackened green beans, and smoked cherry sauce

Roasted Natural Chicken

half all natural herb roasted chicken, olive oil fork mashers, roasted root vegetables, wilted greens, and gruyere cheese fondue

Cookhouse Ricotta Ravioli

wild mushrooms, oven cured tomato, wilted spinach, and lemon butter sauce

Second Course Substitutes

North American Elk Loin \$16

rich in flavor, firm texture, and native to our region

Chef's Special of the day M.P.

Third Course, Choice of

Granny Smith Apple Crisp with Cinnamon Ice Cream