



Dinner Ommegang

Moules Frites

PEI Mussels Steamed in Witte with Orange, Clove and Cinnamon

Served with Fresh Hand Cut Fries and Aioli

Ommegang Witte

Raclette

Classic Swiss Cheese 'Fondue' Served with Potatoes, Cornishons, Vegetables and Bread

Hennepin

Choucroute Garni

Smoked Pork Loin, Sausage, Bacon atop House Cured Sauerkraut with Apples and Assorted Mustards

Rare Vos

Beef Cheeks

With Cherries, Beer and Pine Nuts

Three Philosophers

"Black Forest" Berries Jubilee

Mixed Berries in a Rich Butter Syrup over French Vanilla Ice Cream and Double Chocolate Cake

Chocolate Indulgence



Date: Monday Feb 22nd

Time: 6:30pm

Cost: \$65

Phone: 518-452-7007

Snow Date: Tuesday Feb 23rd

