

# Trapp Family Lodge

## Christmas Menu

4pm - 9pm

(Currently taking reservations for resort guests only)

### Local Cheeses and Smoked and Cured Meats Display

**Baked Brie Cheese** with apple almond compote, wrapped in flaky puff pastry with assorted breads, crackers, and crostini

### Soups

**Traditional Austrian Pumpkin Soup** with toasted pumpkin seeds

**Christmas Sausage and Kale Soup**

### Salads and Appetizers

**Oysters Rockefeller** baked oyster on the half shell with baby spinach parmesan cheese stuffing

**Steamed Mussels** with garlic, shallots, white wine, fresh basil, and oven roasted tomatoes

**Leek, Wild Mushroom and Goat Cheese Galette**

**Helles Beer Poached Shrimp** with a creamy cocktail sauce

**Green Garden Salad** with carrots, tomatoes, cucumbers, red onions, and assorted dressings

**Wild Rice Salad** with roasted vegetables, feta cheese, and maple vinaigrette

**Waldorf Salad** with crisp apples, celery, toasted walnuts, and grapes in a creamy dressing

**Ambrosia Salad** with fresh diced fruit, mandarin oranges, cherries, and homemade maple marshmallows

### Carving Station

**Bacon Wrapped Smoked Beef Tenderloin**

**Dunkel Brown Sugar Glazed Ham**

Sauces: **Lingonberry Demi Glaze, Ham Pan Jus, and Assorted Mustards**

### Entrees and Sides

**Chicken Coq Au Vin** with herb roasted potatoes

**Potato Crusted Salmon Filet** with a fresh herb beurre blanc

**Trapp Family Farm Maple Syrup Glazed Tri Colored Baby Carrots**

**Oven Roasted Butternut Squash Puree**

**Potato Au Gratin**

**Vegan Shepherd's Pie** with plant-based meat, corn, and vegan mashed potatoes

**Spinach Mushroom Pesto Lasagna Rolls**

**Assorted Seasonal and Austrian Desserts**

**Adults \$85 - Children (5-12) \$40 - Children 4 and Under, Free**