

# Trapp Family Lodge

## Christmas Menu

Assorted House Made Breads and Butters  
Charcuterie Display with Local Cheeses, Smoked and Cured Meats, and Grilled Baguette  
Soft Pretzels with Assorted Mustards and Beer Cheese Dip

### SOUPS

Trapp Family Farm Lamb Chili with Crème Fraîche and Shredded Cheddar  
Christmas Sausage and Kale Soup

### SALADS & APPETIZERS

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, Grapes and Toasted Walnuts in a Creamy Dressing  
Steamed Mussels with Garlic, Shallots, White Wine, Fresh Basil and Oven Roasted Tomatoes  
Leek, Wild Mushroom and Goat Cheese Galette  
Baked Oysters Rockefeller with a Spinach Parmesan Cream Topping

### CARVING STATION

Bacon Wrapped Smoked Beef Tenderloin  
Dunkel Brown Sugar Glazed Ham  
Sauces: Lingonberry Demi Glace, Ham Pan Jus, Assorted Mustards

### MAINS & SIDES

Chicken Schnitzel with a Wild Mushroom Sauce and Fresh Herb Spätzle  
Lobster Gnocchi Mac and Cheese with Cheesy Herb Crumb Crust  
Spinach Mushroom Pesto Lasagna Rolls with Garlic Parmesan Béchamel Sauce  
Vegan Shepherd's Pie with Plant-Based Meat, Corn and Vegan Mashed Potatoes  
Maple Syrup Tarragon Glazed Tri-Colored Baby Carrots  
Oven Roasted Butternut Squash Purée  
Twice Baked Potatoes with Bacon, Chives and Cheddar Cheese

### DESSERTS

A Selection of Freshly Baked Austrian and Seasonal Desserts  
from our Kaffeehaus Bakery

**\$80 per adult | \$45 per child**

*Tax & service fee not included*