

A Taste of Spring

A Culinary Tour of Switzerland

Cocktail Hour

La Marca Prosecco (Veneto, Italy)

A Taste of Spring Chef

Presented by Chef Roland Fürst and Chef Mike Nevil

New Glarus Hotel Restaurant

Course One

La Marca Prosecco (Veneto, Italy)

Appetizer - Tomato and Herb Brushetta

Course Two

Chardonnay (Geyser Peak Winery - California)

Soup du jour - Traditional Swiss Onion

*Topped with croutons and grated Swiss Cheese,
and then baked to a golden crust*

Course Three

Chardonnay (Geyser Peak Winery - California)

Waldorf Salad

Course Four

Cuvée Alexandre Cabernet Sauvignon (Valle del Rapel, Chile)

Veal Chops in Mushroom Sauce

with Stuffed Zucchini and Au Gratin Potatoes

Course Five

Created by Kurt Kline

Your choice of course wines

Spring Cheesecake with Orange Zest

and Grand Marnier