

2024-25 WINTER CHALET FOOD OFFERINGS



APPETIZERS

Artisanal Ohio Local Sausages \$60

(For Four)

mustards, house made pickles,
grilled rustic bread

Cheese Fondue *(For Four)* \$60

house made sour dough, potato,
apples, broccoli, sausage

Tuscan Kale Salad *(GF)(DF)* \$16

honeycrisp apples, spicy pecans,
pomegranate seeds, bacon lardons,
cider vinaigrette

Gathering Board *(For six)* \$72

selection of cheeses & cured meats,
marinated olives, marcona almonds,
grilled artisan bread

SOUPS

Roasted Butternut Squash Soup \$10

(GF)(DF)

spiced pepitas, maple crème fraiche

Cream of Asparagus \$10

dill crème fraiche, smoked trout roe

ENTRÉES

Center Cut CAB Filet Mignon 60

sauce chasseur, roasted brussels
sprouts with smashed Fried chestnuts
& bacon lardons

Bacon Wrapped Salmon *(GF)* \$34

baby bok choy, roasted wild
mushrooms, grain mustard sauce

Grilled Ohio Pork Chop *(GF)(DF)* \$34

charred vegetable medley, crispy
potato straws, honey garlic glaze

Wiener Schnitzel \$40

German breaded veal cutlets,
potato rösti

Raclette Grill *(For six)* \$180

veal cutlets, garlic Shrimp, CAB beef
slices, roasted mushrooms, pearl onions,
gherkins, asparagus tips, cherry tomatoes,
herbed fingerling potatoes, raclette cheese

DESSERTS

Apfelstrudel \$14

phyllo, apple butter, crème fraiche ice cream

S'mores Au Chalet *(For two)* \$20

graham shortbread, marshmallow, valrhona
chocolate, caramel sauce

Mont Blanc *(GF)* \$14

chestnut mousse & ice cream, meringue,
black currant compote

TABLE 45



IHG
HOTELS & RESORTS

WINTER
CHALET



Applicable sales tax will be added to your bill. 18% Gratuity added to parties of six or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(GF) Gluten Free | *(VEG)* Vegetarian | *(V)* Vegan | *(DF)* Dairy Free



2024-25 WINTER CHALET BEVERAGE OFFERINGS



DRINKS

Alpine Flower Tanqueray gin, lemongrass syrup, jasmine tea, lime juice	\$14
Coffee Campfires Tito's vodka, Kahlua, toasted marshmallow syrup, espresso	\$14
Freezer Martini Belvedere vodka, Carpano Dry Vermouth, orange bitters	\$15
Hot Chai'd Rum Zaya rum, hot chai tea, cinnamon demerara	\$14
Winter Sangria Red wine, cognac, mulling spice syrup, blood orange juice, Fever Tree Club Soda	\$14

WORLDLY WHITE WINES

	glass / bottle
Gruener Veltliner, Herman Moser, Austria, 2022	12 / 55
Riesling Heinz Eifel, Shine, Mosel Saar Ruwer, Germany, 2022	11 / 48
Riesling Spatlese Gustav Adolf Schmitt, Rheinhessen, Germany, 2021	13 / 60
Gewurztraminer Pierre Sparr, Alsace, France, 2020	14 / 64
Pinot Grigio Girlan, Südtirol - Alto Adige, Italy, 2023	12 / 55

WORLDLY RED WINES

	glass / bottle
Austrian Red Wine, Zweigelt, Herman Moser Austria, 2022	12 / 55
Pinot Noir Louis Jadot, Bourgogne, France	14 / 64
Pinot Grigio Girlan, Südtirol - Alto Adige, Italy, 2021	100
Grenache David Phinney, Department 66 Old Vine Grenache	90

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