

Special Collections

"Special times and times we'll remember... The tender times we'll hold in our hearts forever." Whether found in lyric or experience, some moments distinctly mark milestones of our lives. Our special collections were created for those occasions — unique offerings prepared with the hope of becoming part of the moments that shape the making of who we are.



Evenings at the Chalet

Hors d'oeuvres and Sides

Radicchio, Pear and Arugula Salad <i>seasonal Bosc pears and parmesan complemented by a deep red wine dressing</i>	16
Marinated Beet & Chicory Salad <i>herbed goat cheese, pickled apples, and prosciutto</i>	19
Fig-preserved Marinated Cream Cheese <i>notes of orange and cinnamon paired with dried figs and apricots served with water crackers</i>	15
Roasted Grape & Brie Crostini <i>honey-roasted grapes and warmed Brie atop toasted French baguette</i>	17

Entrées

Lemon-Herb Chicken with Champagne Jus <i>paired with Champagne-glazed haricot verts and rosemary roasted potatoes</i>	52
Walnut & Garlic Stuffed Chicken <i>with parmesan farfalle and microgreens</i>	48
Red-Wine Braised Short Ribs <i>served alongside pommes purée and harvest vegetables</i>	62
Chateaubriand with Saffron Béarnaise <i>pommes pavé & Brussels Sprouts</i>	78

Le Dessert

Black Forest Trifle <i>single-source dark chocolate, whipped topping and cherry liqueur</i>	17
Pumpkin Mousse Parfait <i>finished with sweetened cream and crystallized ginger</i>	13
Apple Danish <i>with Caraway crème</i>	15



The Founder's Table

Complete menus personally curated by Drake and presented as a singular dining experience. Each table is composed from the opening course through the final course, with every dish and accompaniment intended to be enjoyed together.

Planche de Saison — \$150 per guest

To Begin

Le Grand Aioli Provençal

harvest vegetables, artisanal cheeses, crisp cornichons, and toasted baguette slices

Tartines aux Figues et Jambon de Parme

toasted sourdough layered with whipped goat cheese, Prosciutto di Parma, and local figs

Comté Gougères

warm, airy French cheese puffs

Entrée

Red-Wine Braised Short Ribs

French-braised beef served with pommes purée

Final Course

Saffron Crème Brûlée

Saffron and vanilla-bean custard beneath a shattered sugar crust, finished with saffron-dusted Chantilly cream

Christmas Celebration 2026 — \$225 per guest

Hors d'oeuvres

Radicchio, Pear & Arugula Salad

seasonal Bosc pears, shaved Parmigiano-Reggiano, and red-wine vinaigrette

Roasted Red Grape Crostini

roasted red grapes, Gorgonzola Dolce, and toasted baguette

Baked Camembert

winter preserves, warmed honey, candied orange, and rosemary-roasted walnuts

Entrée

Roasted Filet of Beef

Périgord black truffle, Madeira jus, and creamy horseradish

Served with:

Gruyère Twice-Baked Potatoes

Crème fraîche, cultured butter, and fresh chives

Brussels Sprouts

seared pancetta, Parmigiano-Reggiano, and aged balsamic

Haricot Verts Amandine

brown butter, Marcona almonds, and fresh lemon

Warm Cheddar Rolls

whipped cream cheese and cultured honey butter

Final Course

Poached Pears & Crème Anglaise

poached Bosc pears, vanilla-bean crème anglaise, candied orange, and rosemary-roasted walnuts

Chocolate Pot de Crème

fresh raspberries and vanilla-bean Chantilly cream

Apple Spice Petits Fours

maple-brown butter frosting

After Dinner

Coffee & Chocolate Truffles

dark chocolate truffles