

kimi's mountainside bistro
at Solitude Mountain Resort (2nd entrance)

European Holiday Smörgåsbord

Friday, Saturday and Sunday Evenings in December

December 4, 5 & 6

December 11, 12 & 13

December 18, 19 & 20

Christmas Eve 24th & Christmas Day 25th

Swedish Mustard Herring with Dill

Pickled Herring with Sour Crème, Chopped Red Onion & Boiled Baby Red Skins

Holiday Eggs with Shrimp and Caviar Crème

Gravad Lax with Hovmästarsås

Warm Smoked Salmon with Horseradish Crème with Red Onion & Capers

Poached Salmon with Sauce Verte with Mayo & Lemon Slices

Mixed Green Salad with Fresh Herb Vinaigrette

Assorted European Relish Tray with Mixed Olives, Roasted Baby Peppers, Crudités with
Fresh Herb Crème, Brie & Buttermilk Bleu Cheese

Swedish Meatballs with Sour Cream Mashed Potato & Lingonberry

Jansson's Frestelse - Au Gratin Potato with Anchovies, Onions, Heavy Cream & Bread
Crumbs

Rosemary Roasted Turkey with Lingonberry Chutney

Mull-spiced Wine Glazed Swedish Salt Cured Ham

Braised Red Cabbage

Carrots with Braised Onions

Pork Tenderloin with Wild Mushroom Ragout

Gingerbread Cake with Cloudberry Glaze

Ris a la Malta with Mandarin Orange and Raspberry Sauce

Chocolate Dipped Dried Fruits & Nuts

Hazelnut Mousse Tartlette

Lingonberry Pears with Cinnamon Crème

Price per person: \$39 adults, \$17 (children 6 - 11)

\$8 (children 3 - 5), free children (under 3)

Reservations Required!

801.330.6574/801.536.5787