

E.M.P Winter House

DINNER IN YURT VILLAGE LARGE FORMAT MEALS SERVED FAMILY-STYLE IN YOUR VERY OWN PRIVATE YURT

*Meals are served in four courses with choice of
Baked Alaska, Mont Blanc, or Chocolate Mousse for dessert.*

ALPINE FONDUE

The ultimate winter fondue feast - a bubbling pot of melted Alpine cheeses complete with a wide spread of accompaniments for dipping and snacking: marbled potatoes, sourdough bread, charcuterie, pickles, soft pretzels, and a green salad.

*85 per person**
Add Egg and Black Truffle - MP

FONDUE CHINOISE

A broth style fondue where you get to do the cooking. This fondue comes with thinly sliced veal, beef tenderloin, pork, and mushrooms - all of which can be simmered in a hearty beef broth. Accompaniments include a selection of charcuterie, green salad, and marbled potatoes with three dipping sauces.

*98 per person**

ROAST LAMB FEAST

A hearty spread of slow-roasted Colorado lamb, rich potato gratin, mushrooms, cabbage, and a green salad. A good way to refuel after a long day on the mountain...

*135 per person**

FONDUE DELUXE

This deluxe version of our Fondue Chinoise is upgraded with premium Wagyu beef, Mangalitsa pork, as well as traditional veal and mushroom - all of which can be simmered in a hearty beef broth. Accompaniments include a selection of charcuterie, green salad, and marbled potatoes with five dipping sauces.

*130 per person**

*Gratuuity not included

EMP Winter House is proud to partner with American Express and accepts only American Express as a form of payment.