

THE HIDEOUT

AT GALLOW GREEN

1ST COURSE

THE TOWER

*Three tiers of bliss: cheese and charcuterie, beau soleil oysters, and crudités
Charred grapefruit and rosemary gin and tonic*

2ND COURSE

THE PIERRADE

*Aromas swirl through the air as the Alpine hot stone arrives,
laden with steak, tuna, salmon, and vegetables
House-curated French wine selection*

3RD COURSE

CHOCOLATE FONDUE

*Fondue, accompanied by all the classic accoutrements
Mulled wine and port, steeped with warming spices*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance
of foodborne illness, especially if you have certain medical conditions*

Executive Chef Pascal Le Seac'h