



# Evening Menu

• Sustainable • Ethical • Natural •

*Executive Chef: Corey James Fraser*

## Appetizers

### **Lodge Sourdough**

Extra Virgin Olive Oil,  
White Balsamic & Pomegranate, 9. (V)

### **Gruyere & Cider Fondue -to share**

Apples, Busy Bee Garden Market Potatoes,  
Lodge Pickled Vegetables,  
House Bread, 42. (Vg)

### **Roots & Leaves**

Winter Greens, Watercress, Poached Pear,  
Pickled Beets, Baked Goat Cheese,  
Pomegranate & Orange Dressing, 14.  
-Add Wild Coho Salmon- +12 (Gf)

### **Seafood Cake**

Black Cod, Salmon, Caper Berries, Pickled  
Onions, Dill Creme Fraiche, Wilted Chard &  
Quinoa, 16. (Gf)

### **Late Harvest Bisque**

Parsnip, Apple & Butternut Squash, Smoked  
Croutons, Maple Walnuts, 12. (V)

### **Charcuterie & Cheese Board -to share**

Locally Cured Meats, Smoked Salmon, Game  
Pate, Canadian Artisan Cheeses, Lodge  
Crackers & Preserves, 37.

## Entrées

### **Sage Pecan Wellington**

Red Lentil, Braised Chard, Wild Mushroom & Green Peppercorn Gravy,  
Yam-Cauliflower Mousse, 36. (V)

### **Carmen Creek Bison Tenderloin**

Pepper Crusted Alberta Bison, Saskatoon Berry- Maple Whiskey Sauce,  
Potato & Celeriac Puree, 56.  
*+\$10 for Cuisine Packages*

### **Gnocchi & Root Vegetable Ragu**

Hand Made Potato Dumplings, Roasted Tomato Vegetable Stew, Parmesan, 32. (Vg)

### **BC Sablefish**

Wild Pacific Sablefish, Maple & Sage Emulsion, Acorn Squash Risotto,  
Walnut, Cranberry Relish, 42.

### **Broek Farms Pork**

Alberta Berkshire Pork Chop, Leek and Parmesan Gnocchi,  
Spiced Apple Chutney, Pan Jus, 34.