



## SAMPLE EVENING MENU

### SMALL PLATES

#### BEET & WARM GOAT CHEESE SALAD

pecan crusted goat cheese, greens  
candied walnuts, figs, apple crisps  
elderflower dressing (VG) (GF)

#### ROASTED WINTER VEGETABLE SOUP

parsnip, butternut squash, apple,  
paprika croutons, parsley oil (V)

#### SEARED SCALLOPS

beet ravioli, parsnip purée, endive,  
crispy sage

#### LODGE-MADE SOURDOUGH

confit garlic, carrot butter (VG)

### STARTERS TO SHARE

#### CHEESE & CIDER FONDUE

albert-made apple cider, artisan  
cheeses, house-pickled vegetables  
fresh fruit, wild game sausages  
lodge-made sourdough

#### BRUSCHETTA TRIO - *on grilled sourdough*

- smokey white bean & crispy shallot  
- tomato, basil, parmesan, garlic  
- wild mushroom & beet tartare (V)

#### CHARCUTERIE BOARD

locally cured meats, smoked salmon,  
wild boar pate, canadian artisan  
cheeses, house-pickled vegetables

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### PLANT BASED MAINS

#### WILD MUSHROOM BOURGUIGNON

braised mushrooms & root vegetables,  
*Burrowing Owl* port & blackcurrant  
gravy, truffle-potato & cauliflower  
mash, crispy parsnips (VG) (GF)

#### SPINACH & RICOTTA GNOCCHI

vegetable ragu, roasted tomato  
marinara, crispy wild rice  
arancini (V)

### SEASONAL MAINS

#### PORK CHOP

apple-cranberry chutney, herb jus,  
roasted rosemary baby potatoes (GF)

#### BISON SHORT RIBS

maple whiskey & peppercorn velouté,  
leek & horseradish potato purée (GF)

#### SABLE FISH

manitoba wild rice risotto, onion  
soubise, lemon hazelnut sauce (GF)

a gratuity of 18% will be added to tables of six or more  
V = vegan, VG = vegetarian, GF= gluten free  
please advise your server of any allergies

Culinary Philosophy  
*ETHICAL. NATURAL. ORGANIC.*

*We are dedicated to a plant forward menu of Canadian Cuisine, sourcing our food from farmers who are responsible stewards of the land. Our menu is created from seasonally inspired regional organic products, naturally raised animal products, and wild certified Oceanwise seafood. Our artisan breads and desserts are prepared in house using organic grains and flours grown in Alberta & B.C. Our meats are naturally raised, grass-fed and grass finished, absent of hormones, antibiotics and chemically sprayed grains. Our vegetables are organic, our sauces, soups and preserves are made from scratch. The quality food that we source is prepared by our culinary team of talented and innovative chefs who will provide our guests with a delicious and nourishing meal.*

Culinary Team: *Mike Hesla, P.A. Lizotte*

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