

# *let's eat* WINTER REHEARSAL

FRESHLY BAKED ARTISAN BREADS AND BUTTER

**BRUSSEL SPROUT SLAW** - APPLE, CRANBERRIES, BEETS, BLUE CHEESE, FORAGED VINAIGRETTE  
**WARM POTATO SALAD** - CHARRED ONIONS, CELERY, RED WINE VINAIGRETTE, CRISPY PROSCIUTTO

**CHEFS ROOTBEER BRINED CHICKEN BREAST WITH SQUASH VELOUTE**

**OR/**

**BRAISED ANGUS SHORT RIB WITH SASKATOON BERRY AND APPLE DEMI GLACE**

## **UPGRADES:**

**CHEF CARVED ROASTED STRIPLOIN** | \$12 PER PERSON - HORSERADISH CRUST, WILD MUSHROOM DEMI-GLACE CREAM

**POACHED COCKTAIL TOWER** | \$9 PER PERSON - BOURBON COCKTAIL SAUCE, HERB AND GARLIC YOGURT DIP, FRESH LEMON

**SEARED LING COD** - SMOKED SOUBISE, HERB AND CAPER GREMOLATA

**PAN FIRED NUTMEG SPATZLE** - WITH SCALLIONS

**BRUSSEL SPROUTS** - LEMON, PARMESAN, ALMONDS

## **AFTERS**

MINI CREME BRULEE, WHITE CHOCOLATE AND BLUEBERRY BREAD PUDDING

SLICED ORANGES AND STRAWBERRIES

COFFEE & TEA

NOTE: MENU AVAILABLE FALL/WINTER ONLY

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OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.  
THE LODGE RESERVES THE RIGHT TO CHANGE PRICES DUE TO CURRENT MARKET CONDITION.  
PRICES DO NOT INCLUDE SERVICE CHARGE AND GST.