

# *let's eat* SUMMER REHEARSAL

FRESH BAKED SOURDOUGH AND BUTTER

**STRAWBERRY TIMBERFIELDS GREENS** - CRUMBLLED FARMHOUSE GOAT CHEESE, CANDIED PECANS, STRAWBERRIES, SHALLOTS, STRAWBERRY YOGURT VINAIGRETTE

**CHARRED CORN AND PEPPER SALAD** - CELERY, SHALLOTS, SMOKED ZUCHINNI, MUSTARD GREENS, BALSAMIC EMULSION

**BRINED AND SEARED BC LING COD** - SHISHITO AND CHEAM VIEW PEPPER ESCABECHE

**CHARRED BEEF BACK RIBS** - LOCAL HOT AND HONEY GLAZE

## UPGRADES:

**RIBEYE STEAK STATION | \$12 PER PERSON** - GRILLED AND SLICED CHEW SHOW | WINE BARREL THYME, BOURSIN CHEESE, BLUEBERRY WHISKEY GASTRIQUE

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

**OLIVE OIL AND CHIVE POTATO PUREE**  
**LOCALLY HARVESTED VEGETABLES**

## **AFTERS**

MINI CREME BRULEE, FRUIT AND YOGURT MOUSSE, CARAMEL BEIGNETS

SLICER WATERMELON AND BERRIES

COFFEE & TEA

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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.