

CHEFS SELECTION OF LOCAL AND IMPORTED CHARCUTERIE WITH LOCAL CHEESES SMOKED OLIVES, MARINATED KALAMATA, ASSORTED PICKLES

FRESHLY BAKED ARTISAN BREADS AND BUTTER

TIMBERFIELDS SPICY GREENS - SHAVED VEGETABLES, MAPLE MUSTARD VINAIGRETTE **SPINACH CAESAR SALAD** - FOCACCIA CROUTON, PARMIGIANO-REGGIANO, CLASSIC DRESSING, BALSAMIC GLAZE

BEET AND KALE SALAD - FARMHOUSE GOAT CHEESE, SHALLOTS, SUNFLOWER SEEDS, FORAGED VINAIGRETTE **APPLE QUINOA SALAD** - APPLES, FENNEL CUCUMBER, FETA CHEESE

LOCALLY HARVESTED VEGETABLES

YUKON POTATO PAVE – WINE BARREL HERBS, SEA SALT

PORK TENDERLOIN - MAPLE BRINED, BLACKENED APPLE PUREE, CORIANDER CAPERS OR/

BC SALMON - SMOKED KELP BURRE BLANC (WANT BOTH? ADD \$6 / PERSON)

MUSHROOM RAVIOLI - SUNCHOKE PUREE, SUNCHOKE CHIPS AND SUNCHOCKES

OR/

POTATO GNOCCHI - ROASTED APPLES AND SQUASH, ALMONDS, FARMHOUSE COUNTRY BLUE, BROWN BUTTER

THE CARVERY

(SELECT ONE FROM THE FOLLOWING)

ASH RUBBED ANGUS PRIME RIB - NATURAL JUS, YORKSHIRE PUDDING, HORSERADISH CREAM MAPLE SMOKED BRISKET - RUM ONION MOP CRISPY SKINNED PORK BELLY - LEMONGRASS BAY LEAF RUB, SWEET SOY SMOKED BISON RIBEYE - SASKATOON BERRY JUS (ADD \$9 PER PERSON)

AFTERS

LOCALLY SOURCED, AND INHOUSE DESSERTS
SEASONAL FRESH FRUIT PLATTER
COFFEE & TEA
(ADD MADE TO ORDER FIZZY ICE CREAM ACTION STATION \$8 PER PERSON)

NOTE: MENU AVAILABLE NOV 1 - APRIL 1 ONLY

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.