

the Den at Nita Lake Lodge

CHEF’S DAILY AMUSE-BOUCHE

HOUSEMADE SOURDOUGH seasonal whipped butter +10 v

SMALL PLATES

KALE SALAD dried cranberries, pepita & olive oil crumble, crispy shallots, house dressing gf | vgn

CHARCOAL-ROASTED CARROT chickpea purée, smoked carrot glaze gf | vgn

STRACCIATELLA & PROSCIUTTO SALAD radicchio, frisée, pickled stone fruit gf

ALBACORE TUNA tofino tuna tartare, crispy rice, spicy aioli, green onion gf

SQUASH TARTARE carrot xo, taro chips, miso peppercorn demi, horseradish aioli gf | vgn

WAGYU TARTARE confit shallot & garlic, crispy shallot, horseradish aioli, fried brioche +10 gf

HOUSEMADE PASTA

CASARECCE CARBONARA guanciale, pecorino, black pepper

SPICY RIGATONI ‘nduja pork sausage, parmesan cream sauce, black garlic powder

MUSHROOM RISOTTO wild mushrooms, parmesan, porcini cream gf | v

LARGE PLATES

TANDOORI-SPICED CAULIFLOWER labneh, herb chutney, marinated onion, kofta tuile gf | vgn

ROSSLAND CHICKEN mushroom crêpe, brew creek greens, charred leek purée, peppercorn demi gf

VANCOUVER ISLAND SALMON braised leek, katsuobushi espuma, herbed spaetzle

FRASER VALLEY DUCK smoked squash & celeriac, bok choy, honey-lavender jus +10 gf

TENDERLOIN 5oz pemberton veggies, shallot purée, potato pavé, red wine jus +20 gf

DESSERTS

STRAWBERRY PAVLOVA meringue, vanilla sponge cake, strawberry-hibiscus sauce, lovage ice cream v

COCONUT “AFFOGATO” LAVA CAKE chocolate lava cake, chocolate crumble, coconut sorbet gf | vgn

APPLE-RHUBARB CRUMBLE crème fraîche ice cream gf | v

WHISKY STICKY TOFFEE PUDDING miso sticky toffee pudding, toffee sauce, single malt whisky ice cream v



LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE’LL ADJUST YOUR MENU

gf: gluten-free | vgn: vegan | v: vegetarian