the Den at Nita Lake Lodge

CHEF'S DAILY AMUSE-BOUCHE

HOUSEMADE SOURDOUGH seasonal whipped butter +10 v

SMALL PLATES

KALE SALAD charred kale, nutritional yeast dressing gf | vgn

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

STRACCIATELLA & PROSCIUTTO radicchio, pickled stone fruit, sourdough

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

BC MORELS sushi rice, lardon, beet jus, crispy chili oil +12 gf

BONE MARROW gruyère, pancetta, chanterelles, sourdough

HOUSEMADE PASTA

CASARECCE CARBONARA guanciale, pecorino, black pepper

MUSHROOM RIGATONI garlic confit, porcini crema, chives vgn

GNOCCHI 'nduja sauce, parmesan, black garlic powder +10

LARGE PLATES

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

ROSSLAND CHICKEN mushrooms, brew creek greens, crispy risotto, peppercorn demi gf

VANCOUVER ISLAND SALMON braised leek, katsuobushi espuma, herbed spaetzle

FRASER VALLEY DUCK smoked squash, grilled turnips, bok choy, honey-lavender jus +10 gf

TENDERLOIN 5oz shallot purée, 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