

the Den at Nita Lake Lodge

SMALL PLATES

- HOUSEMADE SOURDOUGH seasonal whipped butter 10 v
- KALE SALAD dried cranberries, pepita & olive oil crumble, crispy shallots, house dressing 21 gf | vgn
- CHARCOAL-ROASTED CARROT chickpea purée, smoked carrot glaze 18 gf | vgn
- STRACCIATELLA & PROSCIUTTO SALAD radicchio, frisée, pickled stone fruit 28 gf
- ALBACORE TUNA tofino tuna tartare, crispy rice, spicy aioli, green onion 29 gf
- SQUASH TARTARE carrot xo, taro chips, miso peppercorn demi, horseradish aioli 24 gf | vgn
- WAGYU TARTARE confit shallot & garlic, crispy shallot, horseradish aioli, fried brioche 32 gf
- BONE MARROW gruyère, pancetta, chanterelles, sourdough 29

HOUSEMADE PASTA

- CASARECCE CARBONARA guanciale, pecorino, black pepper 32
- SPICY RIGATONI 'nduja pork sausage, parmesan cream sauce, black garlic powder 34
- MUSHROOM RISOTTO wild mushrooms, parmesan, porcini cream 38 gf | v

LARGE PLATES

- TANDOORI-SPICED CAULIFLOWER labneh, herb chutney, marinated onion, kofta tuile 36 gf | vgn
- ROSSLAND CHICKEN mushroom crêpe, brew creek greens, charred leek purée, peppercorn demi 44 gf
- VANCOUVER ISLAND SALMON braised leek, katsuobushi espuma, herbed spaetzle 48
- FRASER VALLEY DUCK smoked squash & celeriac, bok choy, honey-lavender jus 52 gf
- TENDERLOIN 5oz pemberton veggies, shallot purée, potato pavé, red wine jus 64 gf



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

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