

# the Den at Nita Lake Lodge

## “LOCALS ONLY” 4 COURSE MENU



\$59 per person

### AMUSE BOUCHE

#### CHEFS DAILY FEATURE

### APPETIZER

#### MUSHROOM & SUNCHOKE SOUP

roasted local mushroom, North Arm Farm sunchokes,  
fried sage, truffle + tarragon crème fraîche  



or

#### DUCK CONFIT SALAD

crispy Yarrow Meadows duck leg, living greens, pickled beets + shallots, spiced muesli croutons, roasted orange vinaigrette


or

#### AVOCADO COCKTAIL

crispy fried avocado, radish + watercress salad,  
black garlic 'aioli'  

or

#### BEET CARPACCIO

pickled + poached beets with mustard seeds, watercress, vegan herb 'aioli', scape-hempseed 'pesto', taro chips 


### ENTRÉE

#### KUTERRA SALMON

mushroom phyllo crisp, asparagus, chive butter sauce


or

#### CHICKEN SUPREME

roasted fingerling potatoes, peppercorn gravy 


or

#### 8OZ FLAT IRON STEAK

local Angus beef from 63 Acres Ranch - served with roasted root vegetables, chimichurri, red wine jus 



or

#### RIGATONI BOLOGNESE

du puy lentils, roasted mushrooms, cherry tomatoes, crispy kale, basil, sunflower 'ricotta', pinenuts 

### SIDES (+\$8 each)

#### CHILI GARLIC BROCCOLINI

black garlic + fermented chickpea dressing,  
crispy onion + sesame seeds  

#### TRUFFLED MASHED POTATOES


crisp potato + fried sage  

#### CHAR-BROILED CARROTS

fresh mint + tarragon crème fraîche  



### DESSERT

#### CARAMEL-APPLE CHEESECAKE

caramelized apple, crispy phyllo pastry crunch,  
cheesecake ice cream, salted Bourbon caramel 


or

#### COCONUT "AFFOGATO" LAVA CAKE

espresso lava cake, chocolate crumble,  
coconut ice cream  

or

#### TEXTURES OF LEMON

lemon + clementine yogurt cake, lemon curd, lemon cream,  
limoncello, basil powder 



vegan



vegetarian



gluten-free