

the Den at Nita Lake Lodge

SMALL PLATES

HOUSEMADE SOURDOUGH seasonal whipped butter 10 v

KALE SALAD charred kale, nutritional yeast dressing 21 gf | vgn

CHARCOAL-ROASTED CARROT chickpea purée, smoked carrot glaze 18 gf | vgn

STRACCIATELLA & PROSCIUTTO radicchio, pickled stone fruit, sourdough 28

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

BC MORELS sushi rice, lardon, beet jus, crispy chili oil 36 gf

BONE MARROW gruyère, pancetta, chanterelles, sourdough 29

HOUSEMADE PASTA

CASARECCE CARBONARA guanciale, pecorino, black pepper 32

MUSHROOM RIGATONI garlic confit, porcini crema, chives 34 vgn

GNOCCHI 'nduja sauce, parmesan, black garlic powder 38

LARGE PLATES

TANDOORI-SPICED CAULIFLOWER labneh, herb chutney, marinated onion, kofta tuile 36 gf | vgn

ROSSLAND CHICKEN mushrooms, brew creek greens, crispy risotto, peppercorn demi 44 gf

VANCOUVER ISLAND SALMON braised leek, katsuobushi espuma, herbed spaetzle 48

FRASER VALLEY DUCK smoked squash, grilled turnips, bok choy, honey-lavender jus 52 gf

TENDERLOIN 5oz shallot purée, 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