

the Den at Nita Lake Lodge

FESTIVE TURKEY DINNER

3-COURSE MENU

\$79 PER PERSON

STARTERS

BUTTERNUT SQUASH SOUP

WHIPPED RICOTTA, CANDIED SQUASH, BRIOCHE

OR

BRANT LAKE WAGYU CARPACCIO

TRUFFLE, CRISPY ONIONS, PONZU VINAIGRETTE

OR

SALMON GRAVLAX

SMOKED CRÈME FRAICHE, SALMON ROE, BELLINIS

MAINS

ROASTED TURKEY

STUFFING TERRINE, POMME PURÉE, CRANBERRY-PORT DEMI

OR

ROASTED DUCK

HONEY LAVENDER, VANILLA PURÉE, DRESSED LEEKS

OR

VANCOUVER ISLAND SABLEFISH

PORK BELLY RAGU, TRUFFLE SAUCE, BLACK GARLIC CRUST

OR

BUTTERNUT SQUASH STEAK

CARAMELIZED SQUASH JUS, POMME PURÉE, CHIVES

DESSERTS

MONT BLANC CREAM PUFF

CASSIS

OR

VEGAN DARK FOREST CAKE MOUSSE

CHERRY SORBET

OR

EGGNOG BREAD PUDDING

CUSTARD, PLUM WINE GEL