

# Dinner Menu

## Lakeside Dining

Serving contemporary alpine fare and the season's signature dishes & drinks

### THE SMALLS

Mushroom & Sunchoke Soup,  
fried sage, pine nuts, truffle & tarragon crème  
fraîche – 14 V, GF

Tomato Burrata Tart  
EVOO poached tomatoes, burrata cheese, tomato  
jam, basil oil, fried parsley – 24 V

Arancini Pomodoro  
crispy herbed risotto, halloumi, frisée, pine nuts,  
lemon herb aioli – 24 V

The Prawn Cocktail  
smashed avocado, gin cocktail sauce, pumpkin seeds,  
horseradish and lime – 25 GF

Duck Confit Salad  
Confit Fraser Valley duck leg, kale, watercress, pickled beets  
& shallots, spiced muesli croutons,  
roasted orange vinaigrette – 24

Brant Lake Wagyu Carpaccio  
pickled shallot, radish, Calabrian chili, lemon truffle aioli,  
shaved foie gras, taro chips – 26 GF

### LARGER BY DESIGN

Kuterra Oceanwise Salmon  
wild mushroom filo tart, grilled asparagus,  
pickled shallots, frisée, citrus & chive butter sauce – 40

Lobster Radiatori  
smoked speck, peas, roasted tomatoes, pecorino,  
tarragon cream, sea asparagus – 38

Lemon Roasted Chicken Breast  
truffle mashed potato, sugar snaps,  
mushroom ragout – 38 GF

Vegan Rigatoni Bolognese  
Du Puy lentils, roasted mushrooms, cherry tomatoes,  
crispy kale, basil, sunflower ricotta, pinenuts – 28 VG

### STEAKS

6oz P.E.I. Hanger Steak – 40 GF

7oz P.E.I. Tenderloin – 56 GF

12oz P.E.I. Rib Eye – 58 GF

Roasted Eggplant Steak – 28 VG, GF

All steak cuts served with chimichurri, roast fingerlings and root vegetables

Gluten free options/modifications can be made to most existing dishes

VG = Vegan V = Vegetarian GF = Gluten Free

