

the Den at Nita Lake Lodge

4-COURSE SPRING MENU

\$59

HOUSE-BAKED BREAD SERVICE +8 V
RUSTIC COUNTRY SOURDOUGH, HOUSE-MADE WHIPPED BUTTER

AMUSE-BOUCHE

CHEF’S DAILY FARM-TO-TABLE AMUSE-BOUCHE

FIRST COURSE

GRILLED KALE GF VG (21)
GRILLED LOCAL KALE, PUMPKIN SEEDS, DRIED CRANBERRIES,
NUTRITIONAL YEAST DRESSING

OR

VANCOUVER ISLAND TUNA TATAKI GF (24)
LOCAL ALBACORE TUNA, AVOCADO, KIWI, CILANTRO,
BEET “AGUACHILE” VINAIGRETTE

OR

BRANT LAKE WAGYU BEEF TARTARE +10 GF (29)
FRESH HORSERADISH, CONFIT SHALLOTS + GARLIC,
PEPPERCORN JUS, GRILLED SOURDOUGH

OR

NORTH ARM FARM BEET TARTARE GF VG (21)
LIGHTLY PICKLED BEETS, FRESH HORSERADISH, CHIVES,
CRISPY ROSEMARY, SQUASH + GREEN PEPPERCORN “JUS”

MAIN COURSE

SPICY RIGATONI (34)
SPICY ‘NDUJA SAUSAGE, CONFIT GARLIC, PARMESAN,
BLACK GARLIC POWDER

OR

SPRING SALMON +6 GF (42)
“ALL DRESSED” PARSNIPS WITH UMAMI CRUMBLE,
BUTTERNUT CURRY SAUCE, CILANTRO + GREEN ONION CHUTNEY

OR

ROASTED ROOT VEGETABLE KOFTA GF VG (32)
POTATO PAVÉ, TABBOULEH, GARLIC EMULSION, TORN HERBS

OR

BEEF CHEEKS GF (38)
SMOKED RADICCHIO SALAD, SHALLOTS, POMME PURÉE,
RED WINE JUS

OR

5oz TENDERLOIN +15 GF (54)
POTATO PAVÉ, SHALLOT PURÉE, RED WINE JUS

SIDES (ADD-ONS)

CHARCOAL-ROASTED CARROTS +8 GF VG
WHIPPED CHICKPEAS

GRILLED BROCCOLINI +10 GF VG
CHARRED LEEK VINAIGRETTE, BLACK GARLIC POWDER

SMASHED PEMBERTON POTATOES +8 GF V
HORSERADISH AIOLI, FRIED ROSEMARY

DESSERT

CRÈME CARAMEL GF V (14)
ORANGE ZEST + MALDON SALT

OR

LEMON TART V (15)
CANDIED LEMON CRUMBLE, RASPBERRY COULIS

OR

CHOCOLATE TORTE GF V (15)
CHOCOLATE TORTE WITH BURNT MERINGUE + SALTED CARAMEL

OR

COCONUT “AFFOGATO” LAVA CAKE GF VG (15)
CHOCOLATE LAVA CAKE, CHOCOLATE CRUMBLE,
COCONUT SORBET, ESPRESSO