

# PLATED DINNER

MAXIMUM 20 GUESTS

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CHEFS SELECTION OF LOCAL AND IMPORTED  
CHARCUTERIE WITH LOCAL CHEESES, SMOKED OLIVES,  
MARINATED KALAMATA AND ASSORTED PICKLES

*appetizers - choose one*

**LODGE SMOKED SALMON | CAN BE GF UPON  
REQUEST**

CREAM CHEESE MOUSSE, MOLASSES CRISPS, CAPERS,  
PICKLED FENNEL, ROE

**HONEY PORK BELLY | GF, CAN BE DF UPON REQUEST**

FRIED CAULIFLOWER, GOLDEN MUSTARD PICKLE,  
HERBS

**FRESH-SHUCKED BC OYSTERS | GF, DF**

RHUBARB MIGNONETTE

**HANDMADE SCHUPFNUDELN**

WILD MUSHROOMS, CREEKSIDE GARLIC BELPER

**BEEF CARPACCIO | CAN BE GF UPON REQUEST**

YOLK GEL, CURED EGG YOLK, ASH AIOLI, PICKLED  
ONION, DILL, CRISPS

*entrees - choose one*

**BRINED CHICKEN | GF, CAN BE DF UPON REQUEST**

SMOKED CARROT PUREE, DUCK FAT POTATO, TOMATO  
FENNEL VIERGE, CHICKEN SKIN CRISP

**BEEF SHORT RIB | GF OR DF UPON REQUEST**

BRAISAGE, MUSHROOM CONSERVA, WATERCRESS  
PUREE, SPAETZLE

**SEARED SALMON | GF**

WHEY RISOTTO, WAKAME SOY SALAD, CURED CUCUMBER

**SMOKED TOFU | VG, GF**

WILD MUSHROOMS, BLACK GARLIC VEGETABLE DEMI,  
SALTED POTATOES, VEGETABLE SLAW

**BC HALIBUT BOUILLABAISSÉ | GF, CAN BE DF UPON  
REQUEST**

HERB RUB, KOMBU BROTH, SMOKED TOMATOES,  
VEGETABLES

**ANGUS BEEF TENDERLOIN | GF**

FOIE GRAS, SOUR CREAM AND CAVIAR POTATO, CHIVE  
BUTTER, CREAMED TUSCAN KALE

(ADD \$20 / PERSON) \*ONE DONENESS SELECTED FOR THE WHOLE  
GROUP

*desserts - choose one*

**HONEY CREME BRULEE | GF**

HONEY SUGAR, BEE POLLEN AND BEESWAX ICE CREAM

**STRAWBERRY SHORTCAKE**

VANILLA BEAN WHIP, GRAND MANIER STRAWBERRIES,  
CANDIED PECANS

**CHOCOLATE DECADENCE CAKE | GF, VG**

FRESH BERRIES, PASSION FRUIT GEL AND PISTACHIO

**SEASONAL GRANITA | GF, VG**

FRESH SEASONAL FRUIT, CHAMPAGNE POURED  
TABLESIDE

**CHOCOLATE CREMEUX**

CHOCOLATE BROWNIE, CHOCOLATE ROCKS, COCOA  
TUILE, SEASONAL SORBET

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OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU  
ITEMS AS NATURE OR MARKET MAY DICTATE.