

WINTER REHEARSAL

MINIMUM 20 GUESTS

FRESH BAKED ARTISAN BREAD AND BUTTER

BROCCOLI SALAD | GF, DF

BACON, RAISINS, RED ONION, FORAGED
VINAIGRETTE, SUNFLOWER SEEDS

WARM POTATO SALAD | GF, DF

CHARRED ONIONS, CELERY, RED WINE
VINAIGRETTE, CRISPY PROSCIUTTO

ANISE BRINED CHICKEN BREAST | GF

SQUASH VELOUTE

OR/

BRAISED ANGUS SHORT RIB | GF

SASKATOON BERRY, APPLE DEMI GLACE

*UPGRADE TO CHEF-CARVED ROASTED STRIPLOIN FOR \$12
PER PERSON | GF*

SEARED LING CODE | GF

SMOKED SOUBISE, HERB AND CAPER
GREMOLATA

UPGRADE TO HALIBUT \$4 PER PERSON

PAN-FIRED NUTMEG SPÄTZLE

WITH SCALLIONS

BRUSSEL SPROUTS | V

LEMON, PARMESAN, ALMONDS

after

WHITE CHOCOLATE AND BLUEBERRY BREAD
PUDDING, SLICED ORANGES AND
STRAWBERRIES
COFFEE & TEA

NOTE: MENU AVAILABLE FALL/WINTER ONLY

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.
THE LODGE RESERVES THE RIGHT TO CHANGE PRICES DUE TO CURRENT MARKET CONDITIONS.
PRICES DO NOT INCLUDE SERVICE CHARGE AND GST.