

Spring 3 Course Menu

\$49 PER PERSON

APPETIZER

Arancini Pomodoro

crispy herbed risotto, halloumi, frisée, pine nuts,
lemon herb aioli v,GF

OR

Duck Confit Salad

Confit Fraser Valley duck leg, duck prosciutto, kale,
watercress, pickled beets & shallots, spiced muesli
croutons, roasted orange vinaigrette GF

OR

PEI Mussels

1 pound of mussels in tomato, white wine, leek & chorizo
broth with roasted garlic, nettles,
spruce tips & grilled crostini GF

ENTREE

Coq Au Vin

Rosdown chicken, oyster mushroom, pearl onion,
parsnip, broccolini, grilled brioche GF

OR

Kuterra Oceanwise Salmon

wild mushroom filo tart, grilled asparagus, pickled
shallots, frisée, citrus & chive butter sauce

OR

Vegan Rigatoni Bolognese

Du Puy Lentis, roasted mushrooms, cherry tomatoes,
crispy kale, basil, sunflower ricotta, pinenuts VG

6oz P.E.I Hanger Steak (+\$5)

Served with chimichurri, roast fingerlings, broccolini,
roasted parsnips, carrot purée, marsala mustard jus GF

DESSERT

Affogato Lave Cake

Espresso lava cake, chocolate crumble,
coconut ice cream v, VG, GF

OR

Avocado Lime Cheesecake

Lemon-lime curd, avocado cream, mint,
poppyseed tuile v

OR

Chocolate Cherry Bombe

Chocolate coffee mousse, cherry caramel center, toasted
almond crust, salted yogurt, cocoa nib crunch v, GF



NITA LAKE
L O D G E

Ask your server about gluten free and
vegan options/modifications to existing dishes