



MORAINÉ LAKE LODGE

Entrees

Canadian Rack of Lamb Provençal

fresh mint & apricot glaze, baby root vegetable selection, Yukon gold potato puree

44.

Pan Seared Tuna

roasted fennel & arrugula salad with smoked tomato vinaigrette, forbidden rice pilaf & green olive tapenade

31.

Canadian Game Sampler

red deer sausage, caribou rack, & buffalo tenderloin with horseradish potato mousseline & red onion marmalade

45.

Pan Seared Filet of BC Wild Salmon

pooled in a baby red potato & mussel chowder, topped with sautéed leek & watercress slaw

33.

Free Range Chicken Breast

wrapped with wild boar bacon, white bean and truffle cassoulet, chanterelle mushroom reduction

33.

Alberta Beef Tenderloin

gorgonzola cheese, sweet potato "hay", caramelized shallot & red wine jus

42.

Prawns & Caramelized Scallops

lemon & basil cream in linguini finished with blood orange olive oil & confit of sundried tomatoes

29.

Honey Glazed Venison Tenderloin

crushed juniper berry & peppercorn rub, mission fig & walnut wine reduction, baby root vegetable selection

43.

Vegetarian Feature of the Evening

prepared fresh and priced accordingly