



CATHEDRAL
MOUNTAIN LODGE

—————BEGINNINGS—————

CATHEDRAL MOUNTAIN SALAD

ALBERTA BUTTER LEAF, FRAZER VALLEY RHUBARB SORBET VINAIGRETTE.

GRAND BANK SEA SCALLOPS

MAPLE WHISKEY, VANILLA BUTTER, APPLE SLAW.

PARADISE VALLEY PORK RILLETTE

FREE RANGE, ONION CARROT CONFIT, HOUSE PICKLED BEETS.

CARMEN CREEK BISON RAVIOLI

SASKATOON BERRIES, VALTA FARMS BISON BACON.

CHARCUTERIE

HOUSE PICKLED VEGETABLES, LE GUILLAUME TELL, CERTIFIED ORGANIC BALUCHON,
CANADIAN CURED PROSCIUTTO.

FRENCH ONION SOUP

BC HORSERADISH CHEDDAR, ORGANIC NELSON HONEY ALE, SWEET YELLOW ONION.

—————MAIN—————

BRADNER FARMS CERTIFIED ORGANIC CHICKEN BREAST

SMOKED BACON & CORN SALSA, YUKON GOLD PUREE.

HOUSE MADE TAGLIATELLE

FOREST MUSHROOMS, BC WARM APPLES, CRISPY CANADIAN PROSCIUTTO .

CHEF'S BUTCHER BLOCK

"RANCH PRICE"

INNISFAIL LAMB

ROASTED LEG, GARDEN HERB GNOCCHI, MISSION RIDGE RED WINE JUS.

DIAMOND WILLOW ORGANIC BEEF TENDERLOIN

ROASTED SEASONAL VEGETABLES, ALBERTA FRENCH FINGERLINGS.

REGIONAL LINE CAUGHT FISH

"MARKET PRICE"

BC ORGANIC BARLEY

WILD MUSHROOM TOFU CANNELLONI, VINE RIPE TOMATO RATATOUILLE.

EXECUTIVE CHEF JAMES HOLMES



CATHEDRAL
MOUNTAIN LODGE

FINISH

OKANAGAN APPLE FRITTERS

VANILLA BEAN CREAM, SMOKED SALT CARAMEL.

CHEESE PLATE

SELECTION OF QUÉBEC CHEESE, RIESLING POACHED GRAPE JELLY, CHEF'S SELECTION OF CANADIAN FRUIT.

GODFATHER ESPRESSO CHOCOLATE

OAT CRUMBLE, BLUEBERRY COMPOTE, CHEESECAKE CREAM.

CONCORDE PEAR TART

OKANAGAN GROWN, HOUSE MADE MAPLE & CANDIED WALNUT GELATO.

HOUSE MADE TRUFFLES

VALRHONA GUANAJA GRAND CRU CHOCOLATE.

SORBET

HOUSE MADE, SEASONALLY SELECTED CANADIAN FRUIT.