



CATHEDRAL
MOUNTAIN LODGE

BEGINNINGS

CHEF'S DAILY SOUP

CREATED DAILY BY OUR CULINARY TEAM

10.

CATHEDRAL MOUNTAIN SALAD

ARTISAN SALAD GREENS, SALT ROASTED PEAR, MULLED WINE GELEE, OKA, SMOKED HAZELNUT, BLACKBERRY VINAIGRETTE

16.

EAST COAST LOBSTER

POACHED LOBSTER, GARDEN PEA GREENS, WATERMELON RADISH, CUCUMBER PEARLS, CITRUS EMULSION, POMEGRANATE GLAZE, LAVASH

21.

HERITAGE PORK BELLY

CRISP PORK BELLY, SUMMER SQUASH & BROWN BUTTER PUREE, TOASTED PINE NUTS, MAPLE WHISKEY JUS, BABY SORREL

16.

FEATURED APPETIZER

CHEF'S DAILY OFFERING USING FRESH SEASONAL INGREDIENTS

PRICED ACCORDINGLY

DUCK CONFIT & GNOCCHI

BROME LAKE DUCK CONFIT WITH GNOCCHI, BROWN BUTTER, SHALLOTS, FRESH HERBS, FINISHED WITH MICRO GREENS

12.

CHARCUTERIE

A SELECTION OF VALBELLA MEATS, CANDIED SALMON, HOUSE MADE CHUTNEY, ARTISANAL CHEESE

21.



CATHEDRAL
MOUNTAIN LODGE

MAIN

ALBERTA BEEF TENDERLOIN

PAN ROASTED BEEF TENDERLOIN,
DAUPHINOISE POTATO, SWEET ONION
MARMALADE

46.

ARCTIC CHAR

SEARED FILET OF ARCTIC CHAR,
ORGANIC BLACK QUINOA, GLAZED BEETS,
FRISEE LETTUCE, SALSA VERDE

36.

INNISFAIL LAMB RACK

LAMB RACK FIG AND PUMPKIN SEED
PERSILLADE, RATATOUILLE,
PORT WINE AND MINT JUS

44.

HALIBUT

FRESH FILET OF HERB CRUSTED PACIFIC
HALIBUT, ROASTED WILD MUSHROOMS,
SAFFRON PERNOD BUTTER.

40.

SEAFOOD BISQUE

FRESH SEAFOOD SELECTION IN A HARDY
BROTH, FRASER VALLEY HEIRLOOM
TOMATOES, ROAST POTATO, HERB DE
PROVENCE, HOUSE BREAD

30.

PHEASANT

HERB ROASTED PHEASANT SUPRÊME,
PAVE POTATO, RED CURRANT GASTRIQUE,
WILD MUSHROOM JUS

36.

VEGETARIAN FEATURE

CREATED DAILY USING FRESH MARKET
VEGETABLES

29.

WE SUPPORT REGIONAL & ORGANIC
FARMERS, USING ONLY THE BEST
INGREDIENTS WHEN IN SEASON.

~STEVEN LAY, EXECUTIVE CHEF ~

~ALISTAIR GILROY, CHEF DE CUISINE



CATHEDRAL
MOUNTAIN LODGE

FINISH

OKANAGAN APPLE FRITTERS

WARM MAPLE TOFFEE, CINNAMON STICK
CREAM

15.

SMORES NAPOLEAN

GRAHAM TUILE, TOASTED ITALIAN
MERINGUE, SMOKED CHOCOLATE
GANACHE, STOUT CARAMEL

16.

RHUBARB CITRUS GÂTEAUX

STRAWBERRY ESPUMA, LEMON SABAYON,
CHANTILLY, PECAN STREUSEL

14.

CHEF'S FEATURED DESSERT

CREATED DAILY BY OUR CULINARY TEAM,
INSPIRED BY THE SEASON

16.

CANADIAN CHEESE SELECTION

CHEF'S FEATURE CHEESE SELECTION,
FRESH FRUIT, NUTS

18.

REFRESH

HOUSE MADE SEASONAL SORBET AND
ICE CREAM

10.