



CATHEDRAL
MOUNTAIN LODGE

BEGINNINGS

CHEF'S DAILY SOUP

CREATED DAILY BY OUR CULINARY TEAM

10.

CATHEDRAL MOUNTAIN SALAD

WILD ARUGULA, ROASTED BABY BEETS,
FRENCH BREAKFAST RADISH, FRESH
BLACKBERRIES, HONEY DIJON
VINAIGRETTE, CHEVRE, PUMPKIN SEED
CRUNCH

17.

CRAB

CRÊPE WRAPPED CRAB, PRESERVED
LEMON AIOLI, PINK GRAPEFRUIT,
WATERMELON RADISH, FRESH AVOCADO,
CRISP FINGERLING CHIPS

21.

RABBIT TERRINE

HOUSE MADE RABBIT TERRINE EN
CROÛTE, OKANAGAN APPLE AND DIJON
CHUTNEY, CHESTNUT AND BRANDY JUS

18.

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

17.

CHARCUTERIE

A SELECTION OF LOCALLY CRAFTED
MEATS, CANDIED SALMON, HOUSE MADE
CHUTNEY, ARTISANAL CHEESE,
HANDMADE CRACKERS, QUICK PICKLES

27.



CATHEDRAL
MOUNTAIN LODGE

MAIN

ALBERTA BEEF TENDERLOIN

BRAISED SHORT RIB RAVIOLI,
HORSERADISH CREAM, PICKLED
SHALLOT, SAUCE BORDELAISE

46.

FILET OF STURGEON

SEARED FILET WEST COAST STURGEON,
WILD MUSHROOM, CAPERS AND THYME
BUTTER, MEDITERRANEAN OLIVE
TAPENADE

40.

INNISFAIL LAMB RACK

ALBERTA LAMB RACK, DIJON AND FINE
HERB PERSILLADE, PAVÉ POTATO,
EGGPLANT AND WALNUT PURÉE, ROOT
VEGETABLE CANDY, NATURAL JUS

44.

HALIBUT

FRASER VALLEY TOMATO CONCASSÉ,
TRUFFLED KING OYSTER MUSHROOM AND
VERMOUTH SABAYON, MELTED LEEKS

42.

SEAFOOD CONCHIGLIE

FRESH SEAFOOD SELECTION IN A HARDY
SMOKED TOMATO RAGOUT, CONCHIGLIE
PASTA, FINE HERBS, WILTED GREENS,
SHAVED PADANO

32.

PHEASANT

PHEASANT BREAST SUPRÊME,
OKANAGAN APPLE CIDER REDUCTION,
DOUBLE SMOKED BACON, BRAISED
CABBAGE, GRANNY SMITH CHIPS

36.

VEGETARIAN FEATURE

CREATED DAILY USING FRESH MARKET
VEGETABLES

29.



CATHEDRAL
MOUNTAIN LODGE

FINISH

OKANAGAN APPLE FRITTERS

WARM MAPLE TOFFEE, CINNAMON STICK
CREAM

15.

MAPLE GANACHE CHEESECAKE

CANADIAN MAPLE CHEESECAKE
FINISHED WITH CALLABAUT CHOCOLATE
GANACHE, FRESH BERRY COMPOTE

16.

LEMON TART

FRESH LEMON CURD, TOASTED ITALIAN
MERINGUE, PISTACHIO CRUNCH, LEMON
BALM

14.

SUGAR PIE

FRENCH CANADIAN STYLE SUGAR PIE,
OATMEAL COOKIE CRUST

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

12.

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

~STEVEN LAY, EXECUTIVE CHEF ~

~ALISTAIR GILROY, CHEF DE CUISINE ~