



CATHEDRAL
MOUNTAIN LODGE

BEGINNINGS

CHEF'S DAILY SOUP

12.

CATHEDRAL MOUNTAIN SALAD

OKANAGAN FENNEL, APPLE AND
ARUGULA, TRUFFLE HONEY VINAIGRETTE,
CRUSHED PINE NUTS, PARMESAN, AND
CRACKED BLACK PEPPERCORNS.

17.

ALBACORE TUNA SASHIMI

TATAKI STYLE ALBACORE TUNA, SOY
CHILI GLAZE, PICKLED KOHLRABI, BLACK
GARLIC AIOLI, SHAVED RADISH

21.

CHARCUTERIE

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

27.



CATHEDRAL
MOUNTAIN LODGE

MAIN

ALBERTA BEEF RIBEYE

PINE HAVEN RANCH GRASS FED BEEF,
FINE HERB FRITES, JALAPENO AIOLI,
BORDELAISE

55.

ARCTIC CHAR

OKANOGAN TOMATO SALSA, SAUCE
VERDE, LIME AND CILANTRO
DRESSED HERB SALAD

40.

DUCK BREAST

PAN SEARED BROME LAKE DUCK, BRIE
CROQUETTE, PARSNIP CREAM, MULLED
BLUEBERRY WINE GASTIQUE

42.

WILD MUSHROOM TAGLIATELLE

HOUSE MADE PASTA, WOODLAND
MUSHROOMS, PARMESAN, CRÈME
FRAICHE VELOUTÉ, MARKET VEGETABLES

34.



CATHEDRAL
MOUNTAIN LODGE

FINISH

OKANAGAN STRAWBERRY SHORTCAKE
LEMON CHIFFON CAKE, PORT
MACERATED OKANAGAN STRAWBERRIES,
CHANTILLY CRÈME.

15.

CRÈME BRÛLÉE
CHEF'S DAILY CREATION

16.

CANADIAN CHEESE SELECTION
CHEF'S FEATURE CHEESE
SELECTION,
FRESH FRUIT, NUTS

18.

REFRESH
HOUSE MADE SEASONAL SORBET OR ICE
CREAM

12.

MENU CHANGES DAILY

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

~STEVEN LAY, EXECUTIVE CHEF ~

~ALEXANDRA CRAWFORD, CHEF DE
CUISINE ~