



CATHEDRAL
MOUNTAIN LODGE

Beginnings

Chef's Daily Soup

Daily creation by our culinary team

Cathedral Mountain Salad

Tahini roasted butternut squash, arugula, pumpkin seed gremolata, orange and turmeric vinaigrette, pickled shallots & goat cheese

Duck Confit and Gnocchi

*Brome Lake duck confit with gnocchi, brandied cream, shallots, fresh herbs, finished with micro greens
Vegetarian option available*

Charcuterie

A selection of locally crafted meats, housemade chutney, artisanal cheese, quick pickles

Albacore Tuna Crudo

House-cured albacore tuna served tataki style, crispy pork belly, green pea & miso purée, sesame aioli

Main

Alberta Beef Tenderloin

Peppercorn and gorgonzola compound butter, bourbon enhanced demi glace, double smoked bacon jam, herb salad

Halibut

Pan seared filet of BC halibut, verde, Pernod beurre blanc, summer radish salad

Innisfail Lamb Rack

Persillade crusted, smoked olives, heirloom tomato romesco sauce

Chicken Breast Supreme

Wild mushroom duxelle, roasted shallot and truffle cream bordelaise

Vegetarian

Pappardelle Pasta with riesling and parmesan cream, spring peas, shaved fennel, sunflower seed gratin, watercress oil

Finish

Apple Fritter

Dark rum and vanilla toffee, cinnamon stick cream

Crème Brûlée

Chef's daily creation

Canadian Cheese Selection

Chef's feature cheese selection, fresh fruit, nuts

Rhubarb Upside Down Cake

Strawberry preserve, toasted pecans, thyme infused chantilly cream

We support regional & organic farmers, using only the best ingredients when in season.

~Steven Lay, Executive Chef~

~Alexandra Crawford, Chef de Cuisine~