



## MORAINÉ LAKE LODGE

### **Appetizers**

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#### **Chef's Evening Soup**

A daily inspired creation

10

#### **Baked Brie**

Canadian double creamed brie cheese, baked in a phyllo purse, accompanied by honey roasted apples, peppered arugula and an apple cider glaze

15.

#### **Seared Scallops**

Pan seared scallops garnished with house made pistachio nut butter, citrus infused organic quinoa

19.

#### **Moraine Lake Salad**

Baby red kale, sprouted legumes, maple roasted beet and mascarpone puree & white balsamic vinaigrette

14.

#### **BC Wild Mushroom Terrine**

Fresh wild mushroom terrine garnished with toasted brioche, arugula, watercress vinaigrette and topped with a poached free run egg

16.

#### **Seafood Bouillabaisse**

Our fresh daily selection of seafood in a rich Fraser Valley tomato and saffron broth

18.

#### **Featured Salad**

Created daily by our culinary team.

Priced accordingly.

#### **Ten Peaks Tasting Platter**

A selection of locally crafted cured meats, artisan cheese and terrine with house chutney & accompaniments

21.

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

*~ Steven Lay, Executive Chef ~*

*~ Alex Barton, Chef de Cuisine*