



MORAINES LAKE LODGE

Appetizers



Chef's Evening Soup

A daily inspired creation
12.

Baked Brie

Canadian double creamed brie cheese, baked in a phyllo purse, accompanied by maple whiskey candied pecans, fresh berry compote
18.

Octopus & Pork Belly

Du Puy lentils, Fraser Valley tomato salsa, cilantro lime dressed greens
18.

Moraine Lake Salad

Summer squash and baby greens, maple kombucha vinaigrette, pressed goat yogurt, pistachio gratin, marinated fennel
16.

Tuna Ceviche

Ahi tuna, cilantro lime leche de tigre, compressed pineapple, coconut milk, avocado & jicama chips
18.

Featured Appetizer

Created daily by our culinary team.
Priced accordingly.

Ten Peaks Tasting Platter

A selection of locally crafted cured meats, artisan cheese with house chutney & accompaniments
27.

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

~Steven Lay, Executive Chef~
~Alexandra Crawford, Chef de Cuisine~



MORAINÉ LAKE LODGE

Entrées



Alberta Beef Tenderloin

Herb salad verde, hasselback potato, heirloom beet demi-glace
52.

Oven Roasted Rack of Lamb

Innisfail lamb rack, pumpkin seed gremolata, pave potato, Fraser Valley tomato and olive chutney
54.

Free Range Chicken

Pan roasted chicken breast, wild mushroom duxelle, brandy cream sauce
36.

Filet of Halibut

Farrow pilaf, watercress purée, sumac beurre blanc, roasted wild mushrooms
44.

Seafood Cassoulet

Fresh seafood, house bacon, chorizo sausage, lime chimichurri, market vegetables
34.

Venison Rack

Herb crusted, blueberry port wine reduction, pickled red cabbage, candied walnuts
58.

Arctic Char

Root vegetable bruschetta, fresh pesto, microgreens, fresh scallion
34.

Brome Lake Duck

Seared duck breast, Saskatoon berry & mulled wine gastrique, brie croquette, brandied BC apple, celeriac and pomme purée
38.



MORAINÉ LAKE LODGE

Desserts

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#### Handmade Truffles

Daily inspired trio of Callabaut chocolate truffles  
16.

#### Poached Pear

Bourbon poached, vanilla bean mascarpone mousse, pâte  
sablée, spiced walnuts  
14.

#### Featured Dessert

Created daily by our Culinary team  
priced accordingly.

#### Matcha Pot au Crème

Chocolate and green tea biscotti, cardamom & chestnut  
mousse  
16.

#### Lemon & Almond Poundcake

Raspberry and star anise espuma, macerated field berries,  
almond steusel, lemon gelato  
12.

#### Sorbets

Selection of flavors  
14.

#### Cheese Plate

Selection of artisanal cheese, fresh fruit & hand-crafted  
crackers  
18.

### Moraine Lake Feature Drinks

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Moraine Lake Coffee

Grand Marnier, Bailey's, Kahlua
10.

The Wenkchemna Coffee

Amaretto, Bailey's
10.

Grahams Six Grapes

Reserve port
9.

Espresso, cappuccinos and other fine coffees available