

MORAINE LAKE

LODGE

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Starters

Chef's Evening Soup

A daily inspired creation

14

Baked Brie

Canadian triple cream brie, candied pecans,
balsamic macerated berries

21

Moraine Lake Salad

Artisan greens, watercress, bell pepper coulis,
Manchego, tahini garlic vinaigrette

18

Pork Belly

Maple bourbon smoked, fennel slaw,
blueberry lavender jus

21

Featured Starter

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

31

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

Steven Lay ~ Executive Chef
Connor Peters ~ Chef de Cuisine



Main Course

Steelhead Trout

Lois Lake filet, microgreens and arugula salad,
wild rice pilaf, romesco sauce

49

Chicken Supreme

Pomme puree, potato lattice,
thyme spiked port wine demi-glace

49

Alberta Beef Tenderloin

Gorgonzola butter, sous vide shallot,
roasted mushrooms

64

Gnocchi

Handmade gnocchi, roasted squash puree,
sweet potato, gruyere & herb salad

43

Rack of Lamb

Panko pumpkin seed crust,
fine herb risotto, rosemary jus

59

Seafood Pappardelle

Fresh mussels, prawns, Pernod cream,
paysanne vegetable chips, crisp leeks

46

Mushroom Pappardelle

Chardonnay cream, paysanne vegetable chips,
crisp leeks

39

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