



fresh. modern. lakeside.

## three course 39

wine pairing +29

### starters

#### *Baby Kale and Boston Bibb Salad*

walnuts, pears, roasted pear vinaigrette

or

#### Warming Bowl of Butternut Squash Soup

goats cheese apple crouton with  
smoked pumpkin seeds

or

#### Caesar Salad

romaine, smoked bacon, parmesan,  
buttered bread crumbs, caesar dressing

or

#### Roasted Beet Salad (va)

baby gem lettuce, horseradish crema, dill vinaigrette,  
sourdough crumbs

~ sauvignon blanc, Perseus, B.C. ~

Upgrade 11

#### Yellow Fin Tuna and Kuterra Salmon Poke

seaweed salad, macadamia nuts,  
avocado and pickled ginger

~ rose, Painted Rock, B.C. ~

### mains

#### Linguine Pasta with Braised Short Ribs

foraged mushrooms, pine nuts, parmesan padano

or

#### Farmcrest Free Range Chicken Breast

smoked corn potatoes, rapine, madeira jus

or

#### Pan-seared Steelhead

french beans, beets, lemongrass fondant potato,  
sous vide apple and verjus sauce

or

#### Butternut Squash Farro Risotto (va)

woodland mushrooms, roasted squash, sous vide apples,  
marcona almonds, chives, coconut milk

~ pinot noir, Niche, B.C. ~

Upgrade 14

#### Grilled 6 oz AAA Angus Striploin Steak

hand cut frites, lemon herb aioli, creamed kale,  
café de paris butter

~ la stella, Fortissimo, B.C. ~

### dessert

#### Warm Sticky Toffee Pudding gf va

maple cashew cream and marinated berries

or

#### Vanilla Crème Brûlée

almond puff pastry sticks

Upgrade (Minimum 2 guests) Add 4 per person

#### Callebaut Chocolate Fondue

banana crumb cake, marshmallows, bananas,  
pineapple, shortbread cookie

~ late harvest reisling, Fort Berens, B.C. ~

### additional sides

pan-seared tiger prawn 8

foraged mushroom 12

parmesan frites 12

creamed kale 12

#NitaLakeLove

gf = gluten free | va = vegan

please let your server know of any allergies.

our kitchen produces items that are not gluten free.

auto gratuity of 18% may be charged to tables of six or more.