

ISLAND LAKE LODGE



D A T E N I G H T M E N U

\$138/per couple includes
2 glasses of bubbles | one shared appetizer | two entrees | one shared dessert

S T A R T

FRESH BREAD

housemade cultured butter | flake salt

TAMARACK PEROGIES

celery root | potato puree | sauerkraut | dill salt | crème fraiche (V)

SHIRAZ SALAD

local fruit | tender greens | smoked ricotta | preserved lemon dressing (V,GF)

LODGE CAESAR

baby romaine | bacon lardons | frico | cured lemon

PEI OYSTERS (4)

sweet island kiss oysters | mignonette | lemon

M A I N

ROASTED CORNISH HEN

balsamic glaze | leek soubise | seasonal greens | roasted local mushrooms (GF)

BUTTERNUT SQUASH CANNELLONI

whipped feta | brown butter (V)

BONE-IN HERITAGE PORK CHOP

dry aged | grilled asparagus | bacon pave | smoked applesauce | demi (GF)

HARISSA ROASTED CAULIFLOWER

chickpea curry | labneh | herb salad (V,GF)

PAN ROASTED TROUT

parsley sauce | melted leeks | squash parisienne | potato fondant | vegan caviar

WAGYU STRIPLOIN

roasted fingerling potatoes | seared mushrooms | blistered tomatoes |
chimichurri | demi (GF)

(\$) supplemental enhancements

butter-poached lobster tail 32 | spot prawns 18 | seared scallops 20

D E S S E R T

KEY LIME CURD

coconut mousse | lime puree
coconut anglaise

SIGNATURE S'MORE

smoked chocolate mousse | graham
cracker ice cream | meringue | crumble

HONEY SEMIFREDDO

orange puree | pound cake
bee pollen

Taxes and gratuity not included | regular menu rate for any additional items