#### ISLAND LAKE LODGE



# TAMARACK DINING ROOM

# START

FRESH BREAD 12 housemade cultured butter | flake salt

ENDIVE SALAD 27

cured salmon | aged white wine vinaigrette | zucchini | horseradish cream | grated dill pickled egg (GF)

TAMARACK PEROGIES 24

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

SUMMER SCALLOPS 29

parmesan velouté | spring vegetables | aged bacon

SHIRAZ SALAD 25

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

LODGE CAESAR 25

baby romaine | bacon lardons | frico | cured lemon

PEI OYSTERS 6/per

sweet island kiss oysters | mignonette | lemon

### ISLAND LAKE LODGE FOOD PHILOSOPHY

We endeavor to source the finest ingredients procured through local farms, regional producers, and our Pacific coastline. The partnerships we have built with local farmers and producers is paramount to our culture and overall philosophy.

Learn more about our local partners by visiting: www.islandlakelodge.com/dining/food-philosophy

## MAINS

### ROASTED CORNISH HEN 48

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

# BUTTERNUT SQUASH CANNELLONI 24

whipped feta | brown butter (V)

## BONE-IN HERITAGE PORK CHOP 45

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

## HERB CRUSTED LAMB RACK 59

goat cheese polenta | arugula | orange | fennel salad | mint jus (GF)

# HARISSA ROASTED CAULIFLOWER 29

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

### PAN ROASTED TROUT 40

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

## WAGYU STRIPLOIN 72

60z 40+/day dry-aged striploin | roast fingerling potatoes | seared mushroom | blistered tomatoes | chimichurri | demi (GF)

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

## D E S S E R T

## OUR SIGNATURE S'MORE 19

smoked chocolate mousse | graham cracker ice cream | meringue | s'more cluster

#### HONEY SEMIFREDDO 18

orange puree | pound cake | bee pollen

### KEY LIME CURD 15

coconut mousse | lime puree | coconut pastry cream

