

# Cameron Lake

All plated menus come with fresh baked potato rolls & butter

## Amuse

### Roasted Celeriac & Artichoke Soup

olive oil herb savory biscotti

## Starter

Choose one for the group:

### Arugula Salad

grilled peaches, blue cheese & balsamic reduction

### Organic Greens

pear, goat cheese, roasted walnuts, white balsamic vinaigrette

### Heirloom Tomato & Rocket Mix

breaded goat cheese, sundried tomato vinaigrette

### Salmon & Shrimp Cakes

caper, lemon mayo

## Main

Choose one for the group:

### Cedar Plank Sockeye Salmon

maple ginger, mustard sauce

### Stuffed Chicken Supreme

goat cheese, shallots, artichoke, sundried tomato purée

### Braised Beef Short Rib

caramelized onion, yam & Yukon gold mashed potato

### Pan Seared Steelhead Trout

lemon caper butter, warm roasted potato salad, summer vegetable

## Dessert

Choose one for the group:

### Cedars Peanut Butter Pie

vanilla cream cheese, natural peanut butter, graham cracker, chocolate ganache

### Flourless Chocolate Torte

chocolate & more chocolate

### New York Cheesecake

raspberry purée, crumb crust

**Ala Carte Price: \$52**

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.

# Horne Lake

All plated menus come with fresh baked potato rolls & butter

## Amuse

### Roasted Celeriac & Artichoke Soup

olive oil herb savory biscotti

## First

Choose one for the group:

### Tomato & Bocconcini Salad

basil, sweet pepper vinaigrette

### Arugula Salad

grilled peaches, blue cheese & balsamic reduction

### Organic Greens

pear, goat cheese, roasted walnuts, white balsamic vinaigrette

### Heirloom Tomato & Rocket Mix

breaded goat cheese, sundried tomato vinaigrette

### Salmon & Shrimp Cakes

caper, lemon mayo

### Prawn Cocktail

roasted peach horseradish cream

## Second

Choose one for the group:

### Smoked Salmon Trio

house made savory crackers

### Beef Carpaccio

shaved parmesan cheese, toasted capers, rosemary oil

### Lobster Bisque En Croute

truffle oil

### Filo Wrapped Brie

roasted peach chutney, balsamic reduction

### Ravioli

wild mushroom, white wine cream sauce, truffle oil

### Roasted Onion & Ale Soup

asiago crouton

## Granité

Lemon Lime Sorbet

## Third

Choose one for the group:

### Beef Wellington

braised beef short rib, wild mushrooms, caramelized onion, horse radish, red wine reduction

### Cornish Hen

herb focaccia bread apple stuffing

### Seafood Wellington

salmon, prawns & scallops, lemon butter sauce

### Braised Lamb Shank

cauliflower purée, roasted cherry tomatoes, roasted broccolini

### Seared Citrus Tuna Steak

sautéed spinach & heirloom carrots

### Roasted Chicken Supreme

aged cheddar, seared polenta, hunter sauce

## Fourth

Choose one for the group:

### Chef's Trio

chocolate brownie, rhubarb compote  
lemon strawberry pavlova, toasted almond dust  
milk chocolate & candy ginger mousse, raspberry purée

### Red Velvet Cake

dark chocolate flakes, cream cheese

### White Chocolate & Lemon Cheesecake

tart lemon, rich white chocolate, cream cheese

### Milk Chocolate & Candy Ginger Mousse

raspberry purée

Ala Carte Price: \$64

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# Sproat Lake

All plated menus come with fresh baked potato rolls & butter

## Amuse

### Roasted Celeriac & Artichoke Soup

olive oil herb savory biscotti

## First

Choose one for the group:

### Tomato & Bocconcini Salad

basil, sweet pepper vinaigrette

### Arugula Salad

grilled peaches, blue cheese & balsamic reduction

### Organic Greens

pear, goat cheese, roasted walnuts, white balsamic vinaigrette

### Heirloom Tomato & Rocket Mix

breaded goat cheese, sundried tomato vinaigrette

### Salmon & Shrimp Cakes

caper, lemon mayo

### Prawn Cocktail

roasted peach horseradish cream

## Second

Choose one for the group:

### Smoked Salmon Trio

house made savory crackers

### Beef Carpaccio

shaved parmesan cheese, toasted capers, rosemary oil

### Lobster Bisque En Croute

truffle oil

### Filo Wrapped Brie

roasted peach chutney, balsamic reduction

### Ravioli

wild mushroom, white wine cream sauce, truffle oil

### Roasted Onion & Ale Soup

asiago crouton

### Ahi Tuna & Rocket Mix

wasabi cream

### Seared Scallops

bacon jam, herb oi

## Granité

Lemon Lime Sorbet

## Third

Choose one for the group:

### Beef Tenderloin & Prawn Brochette

potato & yam pavé, red wine reduction

### Pesto Halibut

potato gnocchi

### Artic Char & Scallops

pea purée

### Lamb Rack

potato & yam pavé, mint jus

### Seared Duck Breast

pan fried polenta, spinach,  
braised pear, blackberry jus

## Fourth

Choose one for the group:

### Chocolate Truffle Cake Mousse

candied ginger, roasted almond dust,  
raspberry purée

### Strawberry Pavlova

lemon curd, grand mariner cream,  
toasted almond dust, mango purée

### Chocolate Decadence Cake

blackberry, salted caramel gelato

Ala Carte Price: \$79

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