



# edgewater lodge and restaurant



## \$39 Three Course Menu for Dine in Whistler

### APPETIZER OPTIONS

**Edgewater Salad** - Seasonal greens served with honeyed pecans, cherry tomatoes, and diced sweet peppers. Served with an orange, pickled ginger, honey vinaigrette.

**Spinach and Stuffed Date Salad** - Dates stuffed with cambazola cheese and wrapped in prosciutto, served with a fig and whole grain mustard vinaigrette on a bed of baby spinach.

**Venison Carpaccio** - Pepper crusted, Fraser Valley venison with baby arugula, toasted sunflower seed vinaigrette, and grape mustard and caper emulsion.

**Grilled Pear and Cambozola Cheese** - Grilled fresh pears with melted cambozola cheese, rosemary crostini and a rosemary, red wine, honey reduction and toasted walnuts.

**Slow Roasted Tomato and Wild Mushroom Bruschetta** - Slow roasted Roma tomatoes on grilled garlic crostini with creamy wild mushroom ragout, baby arugula and truffle oil.

**Rabbit Risotto** - Seared Fraser Valley Rabbit tenderloin, double smoked wild boar bacon, and sautéed apples in a rich creamy risotto

**Soup Of The Day** - Ask your server for the chef's latest tasty offering

### MAIN COURSES OPTIONS

**Wild Mushroom & Prosciutto Fettuccine** - Fresh hand made fettuccine with BC wild mushrooms, sweet summer peas and prosciutto ham served in a light Alfredo sauce with fresh Parmesan.

**Wild Mushroom, Pecan and Yam Ragout in Phyllo** - Phyllo pastry stuffed with sautéed wild BC mushrooms, yams and pecans in white wine and garlic served with braised leek, red wine and Italian plum tomato sauce and finished with a balsamic reduction.

**Wild BC Salmon Fillet** - Sesame crustued wild BC salmon served with and apricot, soy glaze on a bed of quinoa.

**Sable Fish** - Pan seared BC sable fish served on a bed of new potatoes with a saffron, chorizo, and roast red pepper broth.

**Chicken Marsala** - Free range chicken breast sautéed with wild mushrooms and finished with marsala wine served with fresh herb and parmesan risotto.

**Bison Flank Steak** - Grain fed Bison marinated in cumin, lime, fresh garlic and soy sauce, grilled to perfection and sliced thin.

## DESSERT OPTIONS

**Chocolate Hazelnut Torte** - Very rich & hard to resist. Made with the highest quality dark calabaut chocolate with a hazelnut filling and toasted hazelnut crust.

**Crème Brulée**

**Lucia Gelato** - Locally made, flavours vary