



**FRASER RIVER LODGE**

*Luxury Wilderness Resort*

## Plated Dinner

### Monday

Seared Tuna with fresh avocado, mango & fennel finished with an orange-wasabi vinaigrette

Smoked Fraser Valley Duck breast served with Butternut Squash ménage and finished with a spiced maple Jus

Vanilla Bean Crème Brule

Gray Monk Riesling | 2012 | Okanagan

Hester Creek the Judge Merlot | 2012 | Osoyoos

### Tuesday

House Made Chicken Pate en Croute with Port wine reduction & green bean salad

Fresh Pacific Halibut finished with Smoked Star Anise Beurre Blanc served with celery root, crispy capers & herbs

House made Black Forest Tart

Chaberton Bacchus | 2018 | Fraser Valley

the Bear Pinot Gris | 2011 | Okanagan

### Wednesday

Crisp Tempura Prawns finished with Ponzu Aioli

Ras El Hanout braised Lamb Shoulder served with Potato Gratin and Glazed Onions

House made French Nougatine with Passionfruit Coulis

Thorn Haven Gewürztraminer | 2014 | Okanagan

Killer Cab Cabernet Blend | 2012 | Westminster

### Thursday

Roasted Vegetable Antipasti with Anchovies, Olives & Goat Cheese

Pan Seared Ribeye with Green Peppercorn Sauce, Pommes Frites & Seasonal Vegetables

Green Apple galette finished with Vanilla Bean Ice Cream

Errazuriz Sauvignon Blanc | 2015 | Chile

Bonamici Syrah | 2012 | Okanagan

Revised 07/12/2020

Fraser River Lodge

7984 McDonald Road, Agassiz, BC / V0M-1A2, Canada

Phone: 604-796-1210 Fax: 604-796-1202 / office@fraserriverlodge.com



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## Friday

Chorizo & Asparagus Hash finished with a poached egg & fresh Béarnaise Sauce

Red Wine Braised Short Rib with Polenta Fries & Seasonal Vegetable

Espresso Tiramisu finished with Okanagan Cherry Confit

Painted Rock Chardonnay | 2014 | Okanagan

Seven Oaks J'LOHR Cabernet Sauvignon | 2017 | Paso Robles USA

## Saturday

West Coast Dungeness Crab Cakes

Free Range Chicken Cordon Bleu, roasted seasonal vegetables finished with pan Jus

Dark Chocolate Lava Cake finished with Orange Confit

Villa Theresa Sparkling Rose | 2015 | Italy

Nipozzano Chianti | 2010 | Italy

## Sunday

Beef Tenderloin Carpaccio finished with Pickled shallots & caper crème

Smoked Wild Pacific Salmon on a bed of House Made Pasta with clams, mussels & horseradish crème

House Made Chocolate Mousse finished with Chantilly Cream

Wild Goose Pinot Gris | 2018 | Okanagan

Monte Del Fra Bardolino CRS | 2013 | Italy

**Menu By**

**Executive Chef Jean-Yves Benoit**

Our Executive Chef reserves the right to change menu items as nature or market may dictate.

The Lodge reserves the right to change prices due to current market condition.

Prices do not include Service Charge and GST.

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