



A note from Emerald Lake Lodge's Chef, Valerie Morrison,
describing the 3 Course Set Menu:

Your dinner will start off with a choice of either our freshly made daily soup selection. These include flavours such as Roasted Red Pepper and Goat Cheese, Cream of Wild Mushroom, Mountain Minestrone, and Carrot Ginger, or Seasonal Organic greens topped with fresh vegetables, and Canadian Cheese with our house Red Onion Vinaigrette.

Entrees include a red meat or a chicken or fish selection with seasonal vegetables and accompaniments. Some selections may include Angus Flat Iron Steaks, roasted potatoes, peppercorn reduction; or Grilled Herb Stuffed Chicken Breast, wild rice risotto and tomato coulis; or Seared Halibut Medallions, orzo pasta and baby shrimp, mushroom and chive butter sauce. Choices will vary.

To finish off we offer the chef's dessert choice, Panino's fabulous cheesecakes, pies and puddings, this is a set item that changes daily.