



STARTERS

Summer Garden Salad

Young Squash, Watermelon Radish, Hakurai Turnips, Petite Garden Greens,
Cucumber, Mint, Mignonette

17

A Tasting of J2 Ranch Wagyu Beef

Grilled Bannock, Pastrami Cured Wagyu Beef Tongue Salad, Black Garlic
Braised J2 Ranch Brisket, Apple & Pear Mostarda, Sunchokes

18

Organic Tanto Latte Mozzarella Treccia

*Compressed Cucumber & Pine Nut Vinaigrette, Basil,
Confit Cocktail Tomatoes, Burnt Leek Taralli, Mustard Greens*

18

Wild & Cultivated Mushroom Soup

Toasted Almonds, Garden Savory & Thyme, Roast Mushroom Broth

17

Firebox Roasted Steelhead Trout

*BC Kelp Puree, New Crop Apples, Endive, Frisee,
Samphire, Almonds, Crispy Smoked Belly*

18

Meats & Cheeses

Local Cheese, House Charcuterie, Pickles, Mustard, Grilled Crostini

20



HEATHER MOUNTAIN
LODGE & CABINS

Offerings subject to change based on seasonal availability.



MAINS

Locally Sourced Flame Broiled Beef

Potato Pave, Pomme Puree, Horseradish Sauce Green, Fire Roasted Leeks, "Vichyssoise", Charred Shishito Peppers, Young Carrots

50

Blue Goose Organic Beef Tri-Tip 8oz	15 Supplement
J2 Ranch Wagyu Beef Ribeye 8oz	25 Supplement
Whiskey Hill Farms Longhorn Beef Sirloin 8oz	No Supplement

Supplements are not included in Dining Packages

Roasted Canadian Rangeland Venison Striploin

Spring Pea & Smoked Ricotta Tortellini, Grilled Garlic Scapes, Smoked Cauliflower Puree, Sumac & Cured Egg Yolk Gremolata

48

Smoked J2 Ranch Beef Cheek

Birch Braised, Dark Rye Sourdough Rigatoni, Sunchoke Mousse, Flame Grilled Carrots

45

Ember Baked Celeriac

Cauliflower, Brown Butter Gnocchi, Smoked Birch oil, Charred Broccolini, Truffle

35

Yarrow Meadows Duck Breast

Birch Syrup Glazed, Organic Porridge, Roasted Beets, Pickled Rhubarb, Burnt-Honey Glazed Carrots

39

Hecate Strait Sablefish

Sancho Pepper Miso Glaze, Organic Wheat Berries, Our Garden Kale, Sesame Vinaigrette, Pacific Sea Asparagus, Pickled Ginger

45



HEATHER MOUNTAIN
LODGE & CABINS

Offerings subject to change based on seasonal availability.



Dessert Menu

Textures of Chocolate

Gluten Free Cocoa Sponge, Roasted White Chocolate Ice Cream, Pliable
Chocolate Ganache, Crispy Milk Chocolate Mousse, White Chocolate Panna
Cotta

15

White Chocolate Cheesecake

White Chocolate, Vanilla Custard, Last Summer's Fruit Coulis, Graham
Crumb, Stained Glass

14

Burnt Honey & Rosemary Panna Cotta

Bee Pollen Brittle, Fresh Strawberries, Strawberry Shortbread Crumble

14



HEATHER MOUNTAIN
LODGE & CABINS

Offerings subject to change based on seasonal availability.