



**Emerald Lake Lodge  
Christmas Menu 2017**

Butternut Squash & Root Vegetable Chowder,  
Seared Scallop & Thyme Butter

Or

Artisan Greens, Warm Goat Cheese & Caramelized Shallot Tart,  
Pickled Grapes, Verjus Vinaigrette

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Traditional Roast Turkey, Pear & Sage Stuffing, Yukon Gold Buttermilk Mash, Cranberry  
Relish, Brussel Sprouts, Baby Carrots, Pan Gravy

Or

Grilled Beef Tenderloin, Braised Beef Short Rib Bread Pudding,  
Port Reduction, Crisp Onions, Roasted Beets

Or

Seared Pacific Sablefish, Lobster & Chanterelle Mushroom Risotto,  
Buttered Leeks, Parsley Browned Butter Sauce

Or

Wild Mushroom Flan, Walnut Custard, Spinach & Warm Lentil Salad

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Festive Dessert Selection

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Christmas Cookies



LODGE

Whole Leaf Tea & Organic Coffee