



QUAAOUT
LODGE & SPA
AT TALKING ROCK RESORT

Dinner Menu

STARTERS

SEAFOOD CHOWDER CUP \$13

New England style, bacon, Quaaout crunch, warm bannock

CARPACCIO \$20

beef tenderloin, horseradish aioli, Castelvetro olives, Grana Padano, olive oil

LITTLE LAKE BRUSSEL SPROUT CAESAR SALAD \$17

brussel sprouts, bacon bits, classic dressing, Grana Padano, shattered bannock

WILD AND CULTIVATED MUSHROOMS ON BANNOCK \$18

ricotta and spinach cream, wild shoots

SHUSWAP BOARD \$29

locally cured charcuterie selection, artisan cheeses, house ferments, pickles, bannock

MAINS

PAN FRIED HABITAT COHO SALMON \$40

warm fingerling potato salad, fennel and walnut dressing, pickled mustard seed

GRILLED BISON STRIPLOIN \$43

Blue Clair polenta, braised mushroom and celeriac, peppercorn sauce

BECKY CROSBY BRAISED RABBIT CAVATELLI \$35

celeriac cream, watercress, lightly pickled Ikigai onions

FALL HARVEST BIODYNAMIC RISOTTO \$29

roast squash, Grana Padano, crispy sunchoke

Secwepemc Translations

salmon = sqlélten
moose = teniye
apple = a'pels
bannock = s'píxle7cw
wild rice = qe'qme
elk = tcets



mushroom = semtéqe7
bison = qwisp
venison = tsi7
pumpkin = quqwiwelc
cranberries = t'ekst'i7u'se7
maple = ts'walltn



All seafood options on this menu are recommended by Ocean Wise.

A gratuity of 18% will be automatically applied to groups of 8 or more.