

ISLAND LAKE LODGE

FORAGING DINNER

SUNDAY, AUGUST 18TH

An evening showcasing local, foraged ingredients. Gathered from as close as the mountains of the Lizard Range. An interactive experience; Head Chef, Lara Korpan will introduce each course, where these ingredients can be foraged, what is edible, and the flavor profile of the ingredients.



REFRESHMENTS

Glass of Bubbles

Main Course Cocktail Pairing



MAY

Morel mushroom, chicken mousse, preserved lemon beurre blanc

Veg option: Morel mushroom, goat cheese whip, preserved lemon beurre blanc



JULY

Warm salad – roasted carrots, roasted radish, fire weed greens, dandelion greens, carrot green dressing



AUGUST

Dry-aged duck breast, huckleberry demi, roasted brussel sprouts, stinging nettle, acorn squash puree

Veg option: smoked cauliflower steak, gremolata, roasted brussel sprouts, acorn squash



JUNE

Spruce tip posset, fermented rhubarb, honey milk crumb

\$185/PER PERSON

Complimenting this dinner, is a guided foraging hike available the morning of the event. If you are interested in this add-on, please let us know when making your reservation. For all skill levels, approx. one hour duration. Space is limited.