



ELK RIDGE
RESORT

Winter at Copper Ridge



Appetizers

 *Basil Bocconcini Peppadews* - 12

Basil Marinated Bocconcini Cheese, Spiced Peppadews, Cranberry Risotto, Parmesan Fricco

 *Vermouth Scallops Spoons* - 13 

Sea Scallops, Nutty Brown Butter, Vermouth, Sweet Pumpkin Puree

 *Black Bean Kiwi Clams* - 13 

Baked New Zealand Greenshell Mussels, Sesame Black Bean Chutney, Sweet Micro Corn Sprouts

 *Foie Gras Tart* - 18

Citrus Thyme Tart Shell, Bosch Pears, Roquefort Blue, Foie Gras Tourchon, Beurre Noisette

 *Bacon wrapped Ricotta Gnudi* - 9 

Ricotta, Basil and Spinach Gnudi, Applewood Side Bacon, Tomato, Micro sprouts, Balsamic glaze

 *Tempura Battered Calamari* - 14

Atlantic Squid Tubes, Lemon Pepper, Light Tempura, Bermuda onion, Smoked Chipotle Tzatziki

 *Jumbo Crab Portobello au Gratin* - 12 

Jumbo Portobello, Lump Crab, Mascarpone, Ricotta, Micro Sprouts

 *Coquille St Jacques* - 14

Bay Scallops, Woodland Mushrooms, Black Garlic, Smoked Gruyere Cream, Shell Natural au Gratin

 *Confit & Goat Cheese en Crouste* - 14

Duck Confit, Goat Cheese, Cherry Compote, Baked in Phyllo

Kettle Crafts

 *Pumpkin Puree* - 9

Sweet Pumpkin Bisque, Eastern Curry, Pumpkin Seed Oil, Lemon Crème Fresh

 *Seafood Bouillabaisse* - 15 

Shrimps, Scallops, Kiwi Clams, Lobster, Bonito - Seasoned Tomato Broth

Market Fresh Greens

 *Classic Hearts* - 9

Heart of Romaine, Lemon Caper Dressing, Pancetta, Focaccia Croutons, Parmesan Fricco, lemon twist

 *Cherry Duck Arugula* - 12 

Pan Seared Duck Breast, Arugula, Sweet Bell Peppers, Bermuda Onions, Emulsified Cherry Dressing

 *Bosc Pear & Walnut* - 12 

Organic Polenta, Arugula Greens, Bocconcini Cheese, Bosc Pears, Cranberries, Candied Walnuts, Champagne

 *Trio Tribute* - 13

Quinoa, Couscous, Tabouli - Radicchio Lettuce Cups - Black Bean Peanut Soy

Pasta

 *Lobster Butternut Tordelli* - 29

Lobster, Prawns, Scallops, Kiwi Clams, Pesto Sauce Rose, Crumble Snow White Chevere

 *Spinach Linguine Primavera* - 22

Sweet bell peppers, Portobello Mushrooms, Homemade Spinach Linguine, Basil Cream, Parmesan Fricco

Copper Entrees

 *Seattle Rubbed Filet* – 32 

'AAA' Tenderloin, Espresso and Cocoa Rubbed, Smoked Portobello & Pumpkin Risotto, Sauce Bordelaise

Suggested Wine Pairing - Malbec

 *Chicken Supreme Victoria* – 32 

Free Range Supreme, Lobster and Mascarpone stuffed, Organic Polenta, Saffron Lobster Tomato Jus

Suggested Wine Pairing - Chardonnay

 *Roasted Rack of Lamb* – 33 

Garam Masala rubbed Roasted Lamb, Dijon crusted, Woodland Mushroom Ragu, Saskatoon Berry Demi

Suggested Wine Pairing - Cabernet Sauvignon

 *Maple Ginger Salmon* – 28

Atlantic Salmon Filet, Canadian Maple, Grainy Ginger Dijon, Organic Polenta, Leek Crisps, Beet coulis

Suggested Wine Pairing – Malbec

 *Rack of Wild Boar* – 44 

Pan roasted Wild Boar Ribs, Smoked Portobello & Pumpkin Risotto, Black Pansy, Traditional Sauce Robert

Suggested Wine Pairing - Shiraz

 *Available Gluten Free – Please Notify Server of any Special Dietary Concerns or Allergens*

Copper Entrees

Kurobuta Pork Tenderloin – 28

Kurobuta Pork Tenderloin, Pineapple Sage, Pommies & Prune Stuffing, Cranberry Barley Risotto, Sauce Robert

Suggested Wine Pairing – Syrah

Tenderloin Lobster Newburg – 39

'AAA' Beef Tenderloin, Woodland Mushroom Ragu, Puff Pastry, Traditional Lobster Newburg

Suggested Wine Pairing – Shiraz

Steelhead Trout – 28

Pan seared Local Trout, Red Organic Quinoa, Fennel and Kohlrabi Slaw, Sauce Grenobles, Beet Coulis

Suggested Wine Pairing - Sauvignon Blanc

Lac Brome Duck – 34

Quebec Duck Breast, Foie Gras Tourchon, Festive Cranberry & Pearl Barley Risotto, Burnt Orange Airelles Sauce

Suggested Wine Pairing - Zinfandel

Vegetarian Stack – 25

Woodland Mushroom Ragu, Portobello, Grilled Bell Peppers, Winter Squash, Asparagus, Honey Balsamic

Suggested Wine Pairing – Sauvignon Blanc

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