

❧ FONDUÉ ❧

Raven Lodge

CHEESE FONDUÉ

A TRADITIONAL SWISS STYLE FONDUÉ MADE WITH GRUYERE, EMMENTAL AND GOUDA CHEESES WITH ST. HUBERTUS CHASSELAS WHITE WINE. SERVED WITH CRUSTY BREAD AND PICKLES.

- Gf** SUBSTITUTE GLUTEN FREE BREAD.
- v** SUBSTITUTE POTATO BREAD WITH BALSAMIC VINEGAR, OLIVE OIL AND HUMMUS.

ENTRÉE FONDUÉ

A VEGETABLE OIL BASED FONDUÉ WITH LOCAL BISON AND WILD PACIFIC SALMON, POTATO AND A SELECTION OF VEGETABLES.

- v** SUBSTITUTE SPICY BLACK BEAN AND CORN ROUNDS WITH A GENEROUS PORTION OF VEGETABLES.

DESSERT FONDUÉ

BERNARD CALLEBAUT DARK CHOCOLATE SERVED WITH A SELECTION OF FRUIT AND BANANA BREAD.

ENHANCE YOUR EXPERIENCE WITH WINE

PINOT GRIGIO, 6oz \$8 Btl \$32

- Peller Estates, Okanagan Valley, BC.

SHIRAZ, 6oz \$8 Btl \$32

- Peller Estates, Okanagan Valley, BC.

CHASSELAS, 6oz \$10 Btl \$40

- St Hubertus Vineyard, Okanagan, BC

THIS IS THE QUINTESSENTIAL SWISS WINE, PERFECT FOR YOUR FONDUÉ. DELICATE AND REFRESHING, WITH GRASSY FLORAL NOTES ON THE NOSE, IT IS LIGHT BODIED AND FINISHES WITH THE FRESHNESS OF LEMON ZEST.

MARECHAL FOCH, 6oz \$13 Btl \$52

- Oak Bay Vineyard, Okanagan, BC

BIG & BOLD! B.C.'S FIRST CULT WINE. RICH AND JAMMY WITH INTENSE PLUM NOSE, THE PALETTE HAS HINTS OF BRAMBLES, SPICE, TOBACCO LEAF AND VANILLA.

Wine prices include tax