

A Fresh Look and Taste at Aura Restaurant

Nita Lake Lodge, Whistler

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Aura Restaurant, in Whistler's Nita Lake Lodge, has a new look. The fresh spin on Canadiana style at the beautiful lakeside dining room had me smiling as soon as I walked in. By the time I tasted a few dishes from Aura's new menu I was smitten.

You'll smile, too, when greeted by an artistic display of multi-coloured deer mounts in mid-gallop. Look closely — they're dressed in cable-knit woollens. A smattering of organic-design chairs and globe pendant lights are finished in bold red. It's equal parts fun, comfort and casual elegance.

"In our redesign we wanted to pay tribute to the lodge's Canadian heritage and stun-



PHOTO BY JOERN RHODE COURTESY NITA LAKE LODGE

ning alpine surroundings," says Theresa Ginter, General Manager at Nita Lake Lodge. The new space does just that with wide-plank flooring, solid-wood beaming and nature-inspired décor. "It invites our guests to enjoy spectacular views over Nita Lake while experiencing the buzz from the new open-con-

cept kitchen and savouring a delicious meal."

Speaking of delicious, I had no idea that a humble butternut squash soup could taste so good. My main, a tender free-range chicken breast, was drizzled with a Madeira sauce to die for, and my partner's AAA Angus strip loin with hand-

cut fries was pure comfort.

The menu reflects the philosophy of new executive chef James Olberg. "Our food is approachable. We stick with simple, clean flavours and presentation, and ethically source produce from local free-range farms and sustainable fishing operations," says the chef.

The culinary team is whipping up seasonal starters like burrata cheese with honey-glazed beets and delectable mains like braised short ribs and BC salmon fillet. Vegetarian, vegan and gluten-free options also feature prominently on the menu.

Aura Restaurant is open daily for breakfast and dinner as well as Sunday brunch. For information and reservations, visit nitalakelodge.com.