

# WHITEHORN

## BISTRO

### STARTERS

#### Lentil Fritters & Tuscan Greens Salad \*

roast cauliflower | quinoa | cherry tomatoes  
sweet shallot vinaigrette | cucumber | campari onions | almond & red pepper romesco  
18

#### Gochujang & Honey Duck Drumettes \*\*

green onion | sesame seeds | wasabi crispy chickpeas | campari onions | cucumber  
16

#### Albertan Honey & Tomato Antipasti \*\*

heirloom tomato | basil | grilled olive ciabatta | local honey bee pollen | feta cheese | assorted olives  
16

#### Salt Spring Mussels and Fries \*

coconut milk | fish sauce | red pepper | snow peas | thai basil leaves | lime | cilantro | sesame | jasmine rice  
24

### ENTREE | LIGHT

#### Seafood Chowder \*\*

lobster | clams | bay scallops  
mussels | cheddar cheese | artisan sourdough  
24

#### 5oz Flat Iron Steak \*

parmesan | tarragon | truffle fries | jus | porcini com-  
pound butter  
39

#### Garlic Prawn Skillet \*\*

mushroom | paprika | thyme | parsley  
butter | white wine | sourdough  
24

#### Curried Lentil soup \*\*

sweet potato | ginger | mint yogurt | naan  
22

#### Avocado & Kale Caesar Salad \*

lemon & garlic creamy dressing | romaine hearts  
grilled lemon | parmesan | puffed wild rice  
20

#### Add on \*

grilled lemon and tarragon chicken breast  
7

### ENTREE | MAIN

#### 8oz Northfork Bison Sirloin \*

peas | kale | pickled leeks | green onion emulsion  
sweet potato crisps | roast fingerling potatoes |  
tomatoes | roast peppers  
50

#### Braised Bison Short Ribs \*

soft polenta | kale | corn  
32

#### Brome Lake Duck Pappardelle

puff pastry | bacon | kale | peas | white wine  
cream | balsamic | mustard | parmesan  
29

#### Salmon & Prawn Cassoulet \*

red peppers | peas | grilled lemon | herbs  
saffron risotto | mussels | tomato relish  
32

#### Squash & Sage Gnocchi

brown butter | parmesan | pistachios  
28

#### Whitehorn Burger \*\*

beef brisket | beef chuck | smoked cheddar  
smoked bacon | mayonnaise | yellow mustard  
summer greens | caramelized onions | dill pickle | fries  
30

# WHITEHORN

## BISTRO

### SHARED

#### Whitehorn Charcuterie Board \*\*

roast bone marrow | prosciutto | local cured meats | gochujang & honey duck drumettes  
blue cheese | brie | local honey | artisan sourdough | olives | crisps

62

#### Cheese Fondue \*\*

gruyere | kirsch | white wine

#### Served with:

confit garlic | artisan sourdough | cured meats | garden vegetables | tarragon fingerling potatoes  
gherkins | apple slices | berries

68

### DESSERTS

#### Chocolate Hazelnut Tiramisu

seasonal berries | chantilly cream | caramelized white chocolate

14

#### Lemon Almond Loaf \*

lavender & honey ice cream | lemon curd | seasonal berries | honey comb toffee

14

#### Chocolate Panna Cotta \*

dark chocolate | seasonal berries | coconut chantilly

14

#### A Taste of Place...

Here at the Whitehorn Bistro, we endeavor to create not just a meal, but a memorable culinary experience  
rivaled only by the unsurpassed beauty of our location.

Our menu is thoughtfully created using many of the finest seasonal ingredients  
sourced from local & boutique purveyors.

Whether it's the Rocky Mountain wildflower honey from the Columbia Valley, bison from Northfork Ranch, VQA wines  
from BC's Okanagan Valley or fresh herbs grown on our own patio, we have taken great care to  
provide you with the best culinary experience possible!

Should you require anything else to make your visit with us even better, please don't hesitate to let us know.

#### Please inform your server of any dietary concerns

Items marked with \* are gluten free. Items marked with \*\* can be made gluten free upon request.

Please note we are not a gluten free environment; our handcrafted menu items are often prepared using shared equip-  
ment including refrigeration and fryers. Variations in vendor supplied ingredients may occur.

**Bradley Lloyd** | Resort Executive Chef  
**Rachel Kennedy** | Whitehorn Restaurant Manager