

WHITEHORN

BISTRO

STARTERS | WHITEHORN

Chicken and Peanut Lettuce Wraps *

tumeric, lime and coconut sauce | house-pickled vegetables | strawberries | cilantro | sesame | Tuscan greens
12-

Grilled Palm Hearts and Asparagus *

wildflower honey | olive oil | grapefruit | manchego cheese
10-

Honey and Grilled Triple Cream Brie Salad *

artisan greens | strawberries | Vernon B.C. bee pollen | edible flowers | candied pistachios | orange | grapefruit | heirloom tomatoes | pickled cucumber | honey dressing
12-

ENTREE | LIGHT

Baby Kale and Grilled Chicken Salad **

white anchovy and sage tempura | grilled Kennebec potatoes | grana padano | crouton | roasted garlic dressing | charred lemon
25-

Cauliflower Wings with King Mushrooms *

organic quinoa | grilled corn | kale | roasted squash | heirloom tomatoes | scallion | romesco sauce
28-

Green Pea Soup with Jumbo Prawns **

celeriac puree | crispy chorizo | lemon pepper popcorn | emmenthal grilled baguette
24-

Saffron and Lemon Grass Salt Spring Mussels **

cream | cherry tomatoes | peas | tarragon | thyme | garlic | Okanagan Riesling | toasted coconut | grilled sourdough
24-

ENTREE | MAIN

Grilled Flat Iron Steak with Seared Scallops *

celeriac puree | grilled Kennebec potatoes | king mushrooms | peas | chard green onion emulsion | soy and honey jus
38-

Pan-Roasted Kuterra Atlantic Salmon

fried spätzle | kale | grana Padano | asparagus | tomato relish | sunchoke crisps | grilled lemon | balsamic reduction
32-

Spanish Seafood Cassoulet *

shrimp | scallops | clams | roasted red pepper | heirloom tomatoes | saffron rice
32-

Whitehorn Burger **

house-ground AAA Alberta brisket, chuck and prime rib | mustard aioli | tomato relish | beer battered onion | twice smoked bacon | Tuscan greens | brioché bun | hand-cut Kennebec fries
30-



Recommended by the Vancouver Aquarium as ocean-friendly.

WHITEHORN

BISTRO

SHARED | WHITEHORN

Game and Artisan Cheese Platter | for two

roasted bone marrow gratin | Spanish chorizo | prosciutto | confit duck wings | semi-soft oka | triple cream brie | rosemary smoked gorgonzola | house-made preserves | seasonal chutney | assorted olives
| grilled sourdough | crostini

48-

Rocky Mountain Cheese Fondue | for two **

gruyere and emmenthal cheese blend | Okanagan white wine | kirsch | garden vegetables | preserves | confit garlic | Okanagan apples | truffle with sea salt, manchego cheese and tarragon | garlic and paprika mushrooms | Spanish chorizo | prosciutto | oven -baked baguette

55-

DESSERTS | WHITEHORN

Catalonian Custard **

brule orange scented custard | cinnamon and ale beignet

14-

Cherry Chocolate Torte

chocolate mousse | drunken cherries | Swiss meringue | caramelized white chocolate | fresh berries

14-

Please inform your server of any dietary concerns

*gluten-free menu options

**this menu item can be prepared for guests with a sensitivity to gluten upon request

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

A Taste of Place...

Here at the Whitehorn Bistro, we endeavor to create not just a meal, but a memorable culinary experience rivalled 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, salmon from Kuterra Farms, 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.

David Acero | Resort Executive Chef
Wade Barkman | Whitehorn Lodge Manager