

# WHITEHORN

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## BISTRO

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### **Roasted Rainbow Beet Salad \***

pickled beets & carrots | vegetable chips | arugula | candied pecans | goat cheese |  
root purée | maple vinaigrette | kalamata crumble

16-

### **Seafood Chowder Bowl**

shrimp | lobster | clams | bay scallops | mussels | cheddar cheese | chipotle & herb oil |  
fried capers | crostini

22-

### **Whitehorn Burger \*\***

Alberta certified angus house-ground beef | smoked cheddar | crispy onions | double smoked bacon |  
arugula | tomato relish | mayonnaise | brioche bun | homemade pickles | kennebec fries

30-

### **Korean Sushi (Vegetarian)\*\***

kimchi | pickled ginger | soy pearls | togarashi edamame | tapioca cracker & wasabi ice cream | miso soup  
| pea purée | spicy vegan mayo

(Can be prepared vegan, please ask your waiter)

20-

### **Charcuterie & Cheese Platter | for two \*\***

charcuterie | semi-soft oka | triple brie | danish blue | preserves | seasonal chutney | olives |  
grilled sourdough | berries | fruit | candied nuts | chocolate | beef marrow | nut & fruit crisps | honeycomb

48-

### **Cheese Fondue | for two \*\***

cheddar & emmental | Okanagan white wine | kirsch | preserves | fruits & vegetables | charcuterie |  
candied nuts | chocolate | baguette

55-

### **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.

**René Sabourin** | Whitehorn Chef de Cuisine  
**Jewon Kim** | Whitehorn Supervisor  
**David Acero** | Executive Chef