

WHITEHORN

BISTRO

SOUPS & SALADS | WHITEHORN

Signature Seafood Chowder

Lobster, clams, scallops, shrimps, smoked cheddar, potatoes, carrots, celery

22-

Curried Lentil Soup *

Indian inspired vegetarian soup served with mint yogurt

16-

Served with bread & butter

Tuscan Kale and Quinoa Salad

Roasted chickpeas, avocado dressing, cucumber, Campari onions, crispy tofu

16-

Heirloom Tomato & Crispy Haloumi Salad GF

Roasted squash, herbed honey mustard vinaigrette, wild rice, romesco sauce, arugula, cashews

18-

STARTERS | WHITEHORN

Star Anise Confit Duck Wings

Sweet and spicy satay sauce, cashews, cilantro, fresh cucumber

23-

Salt Spring Island Mussels and Fries *

Butter, white wine, parmesan cheese, cream, smoked bacon, tarragon

26-

Steak Bites and Mushrooms GF

Pearl onion and blue cheese dip

24-

Roasted Squash and Sage with Potato Gnocchi

Asiago cheese, hazelnuts, butter

23-

SHARED | WHITEHORN

Whitehorn Bistro Charcuterie and Cheese Platter for Two

Roasted bone marrow with asiago cheese & garlic chips, duck wings, local cured meats, olives, house made preserves, triple cream brie, smoked cheddar, Danish blue, fresh & dried fruit, homemade crisps

66-

Cheese Fondue for Two *

Emmental, Gruyere, Kirish, white wine

Or

Blue Cheese and Truffle Honey

Served with:

Roasted garlic, fresh artisan bread, cured meats, garden vegetables, fingerling potatoes, gherkins, apple slices, berries

74-

MAINS | WHITEHORN

Signature Whitehorn Burger

Alberta beef chuck and brisket,
bacon, smoked cheddar, braised onion jam, arugula, beer mustard,
house made mayonnaise, pickles, hand cut fries

32-

Noble Premium Bison Farms 7 oz Bison Tenderloin GF

Spinach and fennel, pickled leeks, horseradish and spinach cream, roasted sunchokes, garlic jus

56-

Atlantic Salmon and Fresh Fennel GF

Saffron rice cassoulet, garlic, peas, tomatoes, roasted peppers, mussels

34-

Roasted Sumac Chicken Breast and Whole Wing GF

Soft buttermilk polenta, corn, kale, honey-garlic jus, sweet potato crisps

32-

Pork Belly Confit & Shrimps GF

Crackling, carrot-ginger purée, wild rice, Campari onion, sweet chili, bok choy, black sesame

32-

King Oyster Mushroom and Crispy Cauliflower

Quinoa, grilled corn, fresh strawberries, sesame, avocado dressing
roasted squash, heirloom tomatoes, kale, scallions, romesco sauce

32-

DESSERTS | WHITEHORN

Fresh Cinnamon Cannoli

Apple textures, maple butter popcorn, caramel and cider sauce

14-

Burnt Caramel and Mandarin Custard

Orange filled beer beignet

14-

Flaky Crust Tiramisu

Light mascarpone cream, coffee liqueur flowing heart, coffee crispy white chocolate, dark
chocolate and espresso sauce

14-

Artisan Cheese Plate

Artisan cheeses from Canada | Albertan Honey | Pickled Mustard | Seasonal Fruit | Homemade
Crisps

Triple Crème Brie: creamy and unctuous, with a mushroom and nut-flavored bloomy rind.

Oka: Semi-firm cheese, mild, nutty taste with a hint of fruit.

Danish Blue: Blue mold cheese with classic blue bite and earthy overtone.

24-

A Taste of Place...

Our menu has been thoughtfully created using many of the finest seasonal ingredients sourced from local & boutique purveyors. Weather you taste our locally produced Albertan produce, dairy, meats, and VQA wines from BC's Okanagan Valley, you will be sure 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 do not hesitate to let us know.

David Acero - Executive Chef

Julie Boulbin - Whitehorn Pastry Chef

*Items marked with GF are Gluten Free, Items marked with * can be made Gluten Free upon request.*



Recommended by the Vancouver Aquarium as ocean-friendly.