

# WHITEHORN

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## BISTRO

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### Appetizers | WHITEHORN

#### 5 Oz Flat Iron Steak Fries

Parmesan | Tarragon | Truffle Fries | Cow-Boy butter  
22

#### Mushroom Skillet

Garlic | Paprika | Thyme | Parsley | Butter | White Wine | Sourdough  
16

#### Dill-Beetroot Cured Salmon

Pickled vegetables | Sourdough | Whipped Avocado | Sesame | Feta  
18

### ENTREE | LIGHT

#### Burratini Risotto

Cherry tomatoes | Gremolata | Butter | White wine | Balsamic  
22

#### Shrimp -Tomato Bisque

sourdough | smoked cheddar | bonito flakes  
19

#### Mulligatawny Soup

Fried onions | Parsley | sourdough  
16

#### Lentil-Roasted Beetroots Salad

Lentils | Arugula | Pop-Cauliflower | Quinoa | Cherry Tomatoes | Sweet Shallot Vinaigrette |  
Almond-pepper Romesco  
16

#### Puffed Wild Rice Kale Salad

Lemon-garlic creamy dressing | Romain hearts | grilled lemon | Parmesan | Orange segments  
16

#### Add on grilled chicken breast

8

### SHARED | WHITEHORN

#### Bison Tartare and Charcuterie Board

Roasted Bone Marrow | Tapioca Chips | Prosciutto | Cured meats | Cilantro-honey duck wings |  
Taleggio | Local Honey | Sourdough | Crisps  
62

#### Cheese Fondue for Two

Emmental | Gruyere | Kirish | White Wine  
Served with:

Roasted Garlic | Fresh Artisan Bread | Cured Meats |  
Garden Vegetables | Fingerling Potatoes | Gherkins | Apple Slices | Berries  
68

## MAINS | WHITEHORN

### **Noble Premium Bison Farms 8oz Bison Tenderloin GF**

Spinach | Fennel | Pickled Leeks | Horseradish-spinach cream | sweet potato crisps |  
Fingerlings | beetroots  
59

### **Maple Candied Beef Short Ribs**

Scalloped potatoes | Kale | Peas  
32

### **Country Braised Rabbit**

Puff Pastry | Bacon | Roasted Sweet Potatoes | Kale | Peas  
28

### **Seasonal Mushrooms Gnocchi**

Sage | Butter | Parmesan  
26

### **Pan Seared Salmon Pappardelle**

Cream | Peas | Fennel | Dill | grilled lemon | Tomato jam | Balsamic Reduction  
32

### **Whitehorn Burger**

Beef Brisket and Chuck | Smoked Cheddar | Smoked bacon | Mayonnaise | yellow mustard |  
arugula | caramelized onions | dill pickle | fries  
30

## DESSERTS | WHITEHORN

### **Warm Chocolate Lava Cake**

Salt flakes | Coffee Ice Cream | Crème Anglaise  
14

### **Pear-pecan and Caramel Cheesecake**

Fresh pears | Caramel Sauce  
14

### **Vanilla Crème Brûlée**

Fresh donuts | Red Fruit Confit | Fresh berries  
14

#### **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.**