




# CHRISTINE'S


Mountain Top Dining

## STARTERS

**Raw Micro-Greens Salad**   12  
Baby organic greens & pea greens, tomato gems, baby cucumber, shaved green jade radish, purple carrots, endive and savory almonds, tossed through a champagne vinegar dressing.

**Jazz up your salad:** 8


Chef's selection of grilled seafood  / roasted herb chicken / 6oz peppered beef filet

**Chilled Summer Melon**  10  
Seasonal melons and blackberries laced with a melon liquor & fresh mint, perched onto thinly sliced peppered prosciutto finished with fresh pomegranate and 15 year old balsamic.

**Suggested Wine: *Hardys Chronicles Twice Lost Shiraz-Cabernet Rose, Australia***


**Charcuterie and Artisan Cheese Plate** 16  
A selection of European style cured meats and pate served with artisan cheeses, marinated olives and artichokes, cornichons, hearty mustard and breads.

**Suggested Wine: Jackson Triggs Sunrock Vineyard Cabernet Sauvignon, BC VQA**

**Wild Pacific Salmon Sampler**  17  
Christine's Signature made to order salmon tartar, lemon oil and sweet pickled cucumber.  
Beet and vodka cured salmon gravalax, avocado pine nut cream.

Candied, smoked & herbed baked salmon canapé, crispy brioche, pea greens, red apple.

**Suggested Wine: *See Ya Later Ranch Pinot Noir "Unleashed" BC, VQA***

**Beef Tenderloin Carpaccio**  14  
Thinly sliced rare beef, spicy baby arugula greens, shaved Parmigianino Reggiano finished with cipollini onions and drizzled with sauce vierge.

**Suggested Wine: Rothschild Escudo Rojo Shiraz, Chile**

**Tomato Threesome** 12  
Yellow vine tomato layered with boconcchini, crispy duck prosciutto, arugula basil pesto.  
Vine ripe tomato stuffed with artichoke, palm heart, tomato gems, bedis blue cheese, and olives.  
Roasted tomato grey goose vodka gazpacho topped with pickled cucumber and foam.

**Suggested Wine: *Villages Duboeuf Beaujolais, France***

**Soup of the Day** 9


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## MAINS


**Christine's Signature Organic Pemberton Burger** 19  
7oz home made, natural beef patty on a toasted Kaiser roll with Emmental Swiss, sherry kissed sautéed mushrooms, crispy leeks and all the fixings served with homemade Pemberton russet fries.  
**Suggested Wine: Ravenswood Vintners Blend Zinfandel, California**

**Alpine Eggs Benedict** 15  
Two softly poached eggs placed on crisp brioche, homemade shaved roasted ham draped with an avocado hollandaise served with roasted Pemberton blue organic potatoes.  
**Suggested Wine: Sumac Ridge Estate Winery Steller's Jay Brut, BC, VQA**

**BC Seafood Cioppino**  22  
A traditional stew of Dungeness crab, Spring Island mussels, Manila Clams, Shrimp and Alaskan Halibut bathed in rich tomato based broth with touch of roasted garlic and fresh herbs  
**Suggested Wine: Inniskillin Okanagan Estate Varietal Series Pinot Grigio, BC VQA**

**Mussels and Fries**   20  
Salt Spring Island mussels cooked in a rich white wine & garlic cream sauce, sautéed leek, red pepper, fennel, roasted grape tomatoes, garnished with homemade Pemberton russet fries and a truffle aioli.  
**Suggested Wine: Jackson Triggs Silver Series Viognier, BC, VQA**

**Steak Au Poivre** 23  
Pan seared 6 oz beef tenderloin dusted with fresh ground black pepper, topped with sautéed wild mushrooms surrounded by a red wine demi glace, garnished with a salad of grilled corn and tomato.  
**Suggested Wine: Nk'Mip Cellars Qwam Qwmt Merlot, BC VQA**

**Chicken Breast Provencal**  18  
Oven roasted chicken breast with a fresh pomegranate balsamic reduction and lavender infused oil. served with a baby zucchini and toasted pine nut ratatouille and roasted Pemberton blue organic potatoes.  
**Suggested Wine:**

**Grilled Cheese with Ham** 17  
Golden apple wood smoked cheddar, fontina and raclette cheese grilled with in house roasted ham arugula and fresh vine tomatoes, served with blood orange apple coleslaw  
**Suggested Wine: Fish Hoek Sauvignon Blanc, South Africa**

**Ocean Wise**  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice

**Food Allergies** please let our staff know if you have any food allergies or sensitivities

