

CHRISTINE'S

ON BLACKCOMB

Small plates

Home Made Focaccia Bread & Artisanal Butter	Full Board 15	Half Board 10	
Charcuterie , selection of 3 cured meats from Squamish, house made chutney, quince, Italian olives <i>3 BC Artisan cheeses from Vancouver Island and the Lower Mainland 21</i>			39
Pemberton Summer Salad , salad leaves harvested to order, balsamic syrup made in Whistler, cucumber, grapes, spiced roasted squash, pickled onions <i>Enhance your meal with 3 BC Spot prawns 12, BC Steelhead fillet 15, Fior di latte 11</i>			18
Canadian made Fior Di Latte , confit heirloom tomatoes, roasted BC grown peaches, pine nuts, crispy basil, grilled house made focaccia			22
Sautéed King Prawns , 4 BC spot prawns served with pineapple salsa, chili lime dressing, sea asparagus			24
Avocado toast , grilled house made focaccia, confit tomatoes, fried egg			18
Crispy Brussel Sprouts , gomaе sesame dressing, toasted pumpkin seeds			11
Crispy Pemberton Fingerling Potatoes , Grown by North Arm Farm, garlic butter			8

Large plates

Christine's Salad , Pemberton charred vegetables, Salt Spring Island goat milk halloumi, maple and truffle vinaigrette, pickled blueberries, salad leaves harvested to order, candied pecans <i>Enhance your meal with 3 BC Spot prawns 12, BC Steelhead fillet 15, Fior di latte 11</i>			24
Roast Steelhead Bowl , BC Steelhead, miso ginger dressing, taro crisps, wasabi aioli, Sea 2 Sky grown radishes			29
Canadian Angus Beef Smash burger , potato bun, smoked cheddar, caramelized onion, tomato, pickles, thick cut sweet bacon, Pemberton grown crispy fingerlings			31
Sundried Heirloom Tomato Pappardelle , Lower Mainland tomatoes, roasted garlic, grilled broccolini, Padano cheese <i>Enhance your meal with 3 Spot prawns 12, BC Steelhead fillet 15, Burrata 11</i>			24
Albacore Tuna Niçoise , Kalamata olive tapenade, heirloom tomato, Pemberton grown fingerlings, tea-stained egg			30