

CHRISTINE'S

ON BLACKCOMB

STARTERS

Burrata heirloom tomatoes, roasted pear, herb purée, prosciutto, EV olive oil, balsamic syrup, micro salad, garlic filone	29
Fried Artichoke quinoa, mint, baba ganoush, spiced vegan yogurt, almonds, pickled sultanas, carrot purée, crispy pita, burnt mushroom powder	26
Add Halloumi 7	
Charcuterie authentic Italian meats, fig jam, grainy mustard, cornichons, olives, crostini, candied pecans	37
Add a selection of 3 BC cheeses 20	
Crispy pork belly , sous vide egg, cauliflower purée, pickled apricot, vadouvan spice, du puy lentil, puffed wild rice	29
Leek and Potato Soup chive oil, aged cheddar, bacon lardon, fingerling potato, rye crumb, confit leeks	23
Heirloom Carrot Salad roast, raw, pickle, vadouvan, chips, halloumi, smoked sunflower seeds, buttermilk gel, micro herbs	25
Hokkaido Scallop Ceviche compressed watermelon, Avocado purée, pickled red onion, fennel, crisp capers, radish, chili threads	30

MAINS

Albacore Tuna togarashi spice, lemon ranch, cherry tomatoes, Rabbit River egg, soy syrup, fried yam, curly endive	40
Wagyu Beef Burger seeded potato bun, caramelized shallot aioli, thick cut bacon, lettuce, tomato, pickle, smoked Havarti cheese, crispy onions	39
Fish Curry Ocean wise cod, roasted cauliflower, yam, potato, cilantro oil, fried onions, masala, coconut rice	42
Vegetarian available with Paneer cheese	
Brome Lake Duck Leg Confit Napa Cabbage, carrot, spring onion, celery, cashews, citrus vinaigrette, lotus root, hoisin, sushi rice	40
Crispy Fried Chicken mint raita, lime shallots, raisins, cucumber tomato relish, Bombay crunch mix, cilantro, couscous	39
Charred Short Rib maple chipotle BBQ sauce, jalapeño cheddar cornbread, marinated kale, spicy crisp onions, bread & butter pickle	43