

# CHRISTINE'S

ON BLACKCOMB

**3 Course \$50.00 Per Person**

*BOOK 24HRS IN ADVANCE ON TOCK AND RECIEVE 10% DISCOUNT*

## STARTERS

**Sautéed King Prawns**, 4 BC spot prawns served with pineapple salsa, chili lime dressing, sea asparagus

**Albacore Tuna Niçoise**, Kalamata olive tapenade, heirloom tomato, Pemberton grown fingerlings, tea-stained egg

**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

*Enhance your meal with 3 BC Spot prawns 12, BC Steelhead fillet 15, Fior di latte 11*

## MAINS

**Roast Steelhead Bowl**, BC caught Steelhead, miso ginger dressing, taro crisps, wasabi aioli, Sea 2 Sky grown radishes

**Sundried Heirloom Tomato Pappardelle**, Lower Mainland tomatoes, roasted garlic, grilled broccolini, Padano cheese

*Enhance your meal with 3 BC Spot prawns 12, BC Steelhead fillet 15, Fior di latte 11*

**Canadian Angus Beef Smash burger**, potato bun, smoked cheddar, caramelized onion, tomato, pickles, thick cut sweet bacon, Pemberton grown crispy fingerlings

## DESSERT

**Eton Mess**, seasonal berries, house made merengue, fruit purée of the week

**Gelato and Sorbet Selection**, various flavours made in Whistler by Lucia Gelato

**BC Cheese Selection**, 3 BC Artisan cheeses from Vancouver Island and the Lower Mainland

\$12 supplement

## CELEBRATE WITH

**Brut Steller's Jay BC VQA** 14/glass 59/bottle