

CHRISTINE'S

Mountain Top Dining

STARTERS

Mixed Greens Salad 12
Mache, spinach, arugula and pea tendrils tossed with grilled asparagus, radish sprouts, oven roasted grape tomatoes and cracked candied almonds finished with a mustard maple dressing

Jazz up your salad: 9

 Pan seared scallops ~ Golden crisp chicken breast ~ or Peppered AAA NY strip steak

Fraser Valley Smoked Duck Salad 13
A medley of frisee, endive and Mache greens aside Yarrow Meadows smoked duck breast topped with golden brioche croutons, raspberry vinaigrette and a 15 year old balsamic drizzle

Alpine Tartiflette 12
Our own version of a classic dish with Pemberton organic potatoes, caramelized onions and pancetta ardons baked with raclette & fontina cheeses topped with a candied salmon cream cheese quenelle

<p>Charcuterie and Artisan Cheese Plate 16 A selection of European style dried salami, cured meats and pate with Chef selected artisan cheeses, marinated artichokes & mixed olives, pickled quail eggs and eggplant caponata. Served with cornichons, hearty mustards and crusty bread</p>
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 **Wild Pacific Salmon Sampler** 15
Fresh made to order salmon tartar with lemon oil and sweet pickled cucumber
Beet and vodka cured salmon gravlax with avocado and pine nut lemon cream
Smoked salmon cone with back fin crab, candied salmon, chive cream cheese & lemon zest

Organic BC Goat's Cheese 12
Served warm with a crispy peppered panko breading, finished with chive oil drizzle and a sweet apple pear beet relish with frisee greens

French Three Onion Soup 10
Caramelized shallots, Walla Walla and BC organic onions deglazed with marsala wine in a rich savoury broth topped with a buttery croustade and sizzling Emmental cheese

Signature Tomato Bisque 9
A Christine's tradition made fresh and topped with a touch of cream

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MAINS

Christine's Organic Pemberton Burger 17
7oz natural beef patty on a toasted soft brioche bun with Emmental Swiss, sherry kissed sautéed mushrooms, crispy leeks and all the fixings, tarragon aioli served with sweet potato fries

 **BC Seafood Cioppino** 20
A traditional stew of Dungeness crab, Spring Island mussels, Manila Clams, Shrimp and Alaskan Halibut bathed in rich tomato based broth with touches of roasted garlic and fresh herbs

<p>Steak au Poivre 23 8oz AAA New York strip loin steak seasoned with fresh ground black pepper finished with wild mushroom sauté and a red wine demi glace served with gooey mac n' 3 cheese casserole with cauliflower & leeks and chefs vegetables</p>
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Port Wine & Mountain Berry Glazed Chicken Breast 18
Golden skin-on roasted chicken breast served with chefs grilled vegetables and fingerling potatoes

Osso Buco Style Veal Stew 18
Slow simmered in its natural juices finished with a touch of crème fraiche and served over a pan seared herb spiked polenta with roasted root vegetables

Braised Short Rib topped Wild Mushroom Ravioli 17
With a carrot ginger butternut squash puree finished with white truffle oil and Parmigiano Reggiano
*A vegetarian option is also available

Vegetable Ratatouille Napoleon 14
Zucchini, roasted red pepper, asparagus and sweet onion layered between delicate baked puff pastry served with fingerling potatoes finished with fresh herbs and a goat cheese and mascarpone quenelle

Granny Smith & Brown Sugared Bacon Grilled Cheese 16
Thick, gooey and golden with Applewood Smoked Cheddar and layered thin sliced tart apples and brown sugared bacon served with our signature tomato bisque

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