



blink

RESTAURANT & BAR

soup

gazpacho, chilled tomato with organic olive oil 9.00

new season cauliflower with crunchy croutons 9.00

salad

cherry, sungold and beefsteak tomatoes

goat cheese from fairwinds, basil infused olive oil, pine nuts / watercress 12.50

bartlett pear

two endives, shaved grizzly gouda and pecans / walnut vinaigrette 13.50

citrus cured wild chinook salmon

navel orange and red radish with soy and mirin dressing 13.50

kohlrabi with blue cheese

blue cheese dressing, english peas and mesclun greens 12.50

cheese and eggs

grilled lethbridge ham and cheese sandwich

hand cooked fingerling potato chips 14.50

quiche florentine, spinach and emmentaler cheese with artisan leaf green salad 16.50

‘mac and cheese’ macaroni elbows with grizzly gouda and artisan leaf green salad 12.50

green risotto, organic carnaroli risotto with peas, asparagus, basil and parmesan

ravioli of three cheeses, sylvan star gouda, aged quebec cheddar and parmesan

‘perogie style’ with soured cream and caramelized onions

meat and fish

5oz tenderloin of beef ‘au poivre’

green peppercorn sauce, thick cut fries and green salad 24.50

crispy skinned confit of chicken

quinoa, watercress salad, maple vinegar, honey and mustard 18.50

arctic char from whitehorse

broccolini and asparagus with bell pepper and wonton crisps 18.50

fish and chips, beer batter fried halibut, thick cut fries and tartare sauce 16.00

dessert

vanilla crème brûlée 9.50

warm, liquid centred chocolate cake with coconut sorbet 9.50

iced hazelnut nougat with raspberries and raspberry coulis 9.50

selection of ice creams ; vanilla, coffee and earl grey milk chocolate 9.50

selection of farmhouse cheeses; sylvan star grizzly gouda, blue stilton and pont l’evêque

5 year aged quebec cheddar with chinook honeycomb, pear chutney and crostini 16.50

sides

thick cut fries 4.50 / fingerling potato chips 4.00 / onion rings 4.50 / mixed vegetables 6.50

in support of local and family farms

** also available for takeaway*

lunch