



appetizers

bakery	artisanal bread, house butter, balsamic, olive oil	6
market soup	inspired daily, warm bread	9
caprese	heirloom tomatoes, bocconcini, fresh basil, balsamic glaze, basil oil	14
crab cake	pan seared, bc dungeness, lime, panko, chili aioli, baby spinach, citrus vinaigrette	18
braised lamb gnocchi	merlot braised shoulder, goats cheese gnocchi, cambozola, glace de viande, mint pesto	16
corks salad	arugula, pinot braised fig, goat cheese, peach, candied walnut, drunken cherry vinaigrette	15
fried chevre	panko crusted, prosciutto, artichoke, pinot & fig compote, crostini	15

mains

corks garden risotto	beet, bell pepper, arugula, cambozola, artichoke, asparagus, balsamic	21
duck breast	sous vide, smoked cheddar polenta, maple orange glaze, seasonal vegetables	32
lamb & duck parpadelle	bell pepper, braised lamb shoulder, arugula, smoked cheddar, blood orange cream	25
bc king salmon	pesto & panko crust, meyer lemon, smoked salmon risotto, seasonal vegetables	36
elk short ribs	pinot braised, garlic truffled new potato, macerated cherry velouté, seasonal vegetables	28
lamb rack	panko & pecan crusted, maple dijon, seared gnocchi, glace de viande, vegetables	39
beef tenderloin 5oz	grilled, cherry pancetta jam, confit garlic, truffled new potato, beet & cauliflower purée, vegetables	35
bison striploin 6oz	seared gnocchi, goat cheese, blood orange, glace de viande, vegetables	44
boar shank	cabernet braised, smoked cheddar & thyme polenta, fig demi glace, vegetables	MP

reservations 250 344-6201

*we are happy to accommodate
dietary restrictions, please call ahead

chef andrew halliday

1587 cache close
kicking horse mountain resort

taxes & gratuities not included

*prices and items subject to
change based on product availability