



## *Jordan's Crossing*

**WELCOME TO JORDAN'S CROSSING,  
WITH STUNNING VIEWS OF NITA LAKE,  
JORDAN'S CROSSING RESTAURANT OFFERS AN  
EXQUISITE CULINARY EXPERIENCE. OUR  
ARTISAN INSPIRED CUISINE FOCUSES ON THE  
FINEST OF INGREDIENTS FROM LOCAL  
PRODUCERS.**

### **APPETIZERS**

**SMOKED COD & LOBSTER CHOWDER \$12**  
CORN, BACON, CLAMS WITH BLACK COD & AVOCADO OIL

**MIXED ORGANIC WINTER GREENS \$12**  
MARINATED BEETS WITH GOATS CHEESE  
HONEY, LEMON & PISTACHIO VINAIGRETTE

**TERRINE OF PHEASANT & FOIE GRAS \$19**  
THIESSEN FARM PHEASANT WITH FOIE GRAS, PARSNIP PUREE,  
WATERCRESS & FIG SALAD, WHITE TRUFFLE OIL

**DUNGENESS CRAB SALAD \$16**  
PINK GRAPEFRUIT, PARSLEY & MICRO GREEN SALAD,  
SQUID INK AIOLI, RYE CROSTINI

**PRESERVED CAVE MUSHROOMS & BOCCONCINI \$14**  
WILD ARUGULA SALAD, FINE BEANS, CORNICHONS,  
WALNUT & TRUFFLE DRESSING

**SMOKED EEL RISOTTO \$18**  
BC SPOT PRAWNS, FINE HERB & PARMESAN,  
WITH CAVIAR CRÈME FRAÎCHE ICE CREAM

**MOUNTAIN HAM "JAMÓN SERRANO" \$18**  
SPANISH STYLE PROSCIUTTO WITH 12 MTH AGED MANCHEGO  
CHEESE, TOASTED ALMONDS & QUINCE JELLY

**WALDORF SALAD MODERNE \$14**  
BELGIUM ENDIVE, CHAMPAGNE POACHED PEAR, CELERY,  
WALNUTS & BLUE CHEESE DRESSING

TAXES & GRATUITY NOT INCLUDED  
TABLES OF 6 OR MORE WILL HAVE A SUGGESTED SERVICE CHARGE OF 18%



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### MAINS

#### **ARCTIC CHAR \$30**

ROAST CHAR, SAVOY CABBAGE, FINGERLING POTATOES  
SMOKED SALMON & HORSERADISH VELOUTÉ

#### **OLIVE OIL POACHED LAMB \$36**

CANNON OF LAMB WITH TRUFFLED PARSNIP PUREE,  
ENDIVE TART TATIN & ACIDULATED JUS

#### **ROAST SCALLOPS \$34**

HAND DIVED SCALLOPS, PORCINI GNOCCHI WITH DUCK  
CONFIT, ROAST SALSIFY, CIPOLLINI ONION, PINOT NOIR JUS

#### **HERITAGE FREE RANGE PORK \$32**

DOUBLE PORK CHOP, BITTER GREENS, ORGANIC HAZELNUT,  
POMEGRANATE & APPLE RELISH

#### **STRIPED BLACK SEA BASS \$36**

WINE BRAISED CALAMARI, RISOTTO AL NERO DI SEPPIE  
WITH SAFFRON-VANILLA & TOMATO

#### **ROAST RIB STEAK \$39**

ALBERTA BEEF RIB EYE 9<sup>1</sup>/<sub>2</sub>oz, POMME DAUPHINOISE  
GIROLLES, CIPOLLINI ONIONS, PRUNE & ARMAGNAC JUS

#### **CANADIAN STURGEON ÉTUVÉ \$33**

FILLET OF STURGEON, FOREST MUSHROOM, WINTER ROOT  
VEGETABLE,  
OXTAIL & BARLEY CONSOMMÉ

#### **NICOLA VALLEY VENISON \$38**

PAIN D'ÉPICES CRUSTED LOIN OF VENISON, CELERIAC, PEAR  
PUREE WITH BITTER CHOCOLATE & POMME MAXIM

#### **WINTER SQUASH RAVIOLI \$26**

HAND MADE BUTTERNUT SQUASH RAVIOLI,  
PINE NUT & LEMON HERB BEURRE NOISETTE

#### **3 COURSE WINE PAIRINGS \$36**

### DESSERTS

#### **APPLE TART TATIN \$11**

#### **ORANGE CRÈME BRULÉE \$11**

#### **GINGER BREAD PUDDING \$9**

#### **CHOCOLATE DELICE \$10**

#### **VACHERIN MONT BLANC \$12**

#### **PANNA COTTA \$9**

#### **ARTISAN CHEESE PLATE \$11**

*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY CONCERNS*

*EXECUTIVE CHEF JULIAN OWEN-MOLD*

*SOUS CHEF PATRICK FORTIER, PATISSERIE LORI OLSEN*



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### **DESSERTS**

#### **APPLE TART TATIN \$11**

CARAMELIZED APPLE TART, WILDFLOWER HONEY REDUCTION,  
OKANAGAN GOATS CHEESE ICE CREAM

#### **ORANGE CRÈME BRULÉE \$11**

BITTER CHOCOLATE GANACHE, ALMOND SPONGE CAKE,  
ORANGE INFUSED CRÈME BRULÉE

#### **GINGER BREAD PUDDING \$9**

WARM SPICED GINGER & MOLASSES CAKE, TOFFEE BUTTER  
SAUCE & GUINNESS ICE CREAM

#### **VACHERIN MONT BLANC \$10**

CHESTNUT VERMICELLI, MERINGUE, VANILLA CHESTNUT  
CREAM,  
EAU DE VIE POACHED PEARS

#### **CHOCOLATE DELICE \$12**

MANJARI CHOCOLATE PARFAIT WITH MALTED MILK ICE  
CREAM, SALTED CARAMEL & VANILLA SEA SALT

#### **PANNA COTTA "ZAFFERANO" \$9**

SAFFRON & CARDAMOM INFUSED, CANDIED DATES  
WITH ROSEWATER & MINT SORBET

#### **ARTISAN CHEESE PLATE \$11**

SALT SPRING ISLAND BLUE JULIET, FLEUR DE SEL PRALINE,  
VANILLA ROASTED FIGS, CARAMELIZED NUT BRITTLE

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*SOUS CHEF PATRICK FORTIER, PATISSERIE LISA PICARD*