



Will & Kate Welcome to Whitehorse Event

Whiskey Birch Syrup BLT's

Local pork belly is cured and lightly smoked before being thick cut & glazed with whiskey and birch syrup. Served with fresh tomatoes, local lettuces and a herb aioli.

Flat Creek Farms Rabbit & Grilled Yukon Vegetable Ratatouille

Locally raised rabbit is braised along with fresh Yukon vegetables, lots of herbs & juicy tomatoes. Served on a slice of fresh ciabatta & topped with shaved grana Padano cheese & extra virgin olive oil.

Prosciutto Wrapped Fireweed Honey Roasted Beets & Goat's Cheese

Roasted beets are tossed in Bee Whyld Fireweed honey, topped with herb infused goat's cheese & then wrapped in prosciutto.

Bison Short-rib Sliders

Bison short ribs are braised slowly in a Midnight Sun Espresso jus, mixed with ground bison & then topped with cambozola cheese & a low bush cranberry chutney. Served one-bite style on a sourdough bun.

Beet Cured Arctic Charr Crepes

Locally raised Arctic Charr is cured with purple beets to mimic our amazing Yukon sunsets. Wrapped in a garlic chive crepe along with Auragin infused crème fraiche & pickled shallots.

Sour Cherry Duck Breasts

Duck breasts are marinated in red wine and orange zest before being seared crisp & served with cardamom duck confit & a sour cherry jus.

Smoked Alaskan Salmon & Spot Prawn Mousse

Sustainably sourced salmon & prawns come together with fresh dill & candied lemon zest for a light but extremely flavourful single bite.

My commitment to you:

As often as possible, ingredients used for the cooking of this meal will be sourced from within 100km of the city. We have an amazing group of farmers in the territory and it is important to show all we are capable of vs a less expensive product from California or China. Also, items listed will be crafted from scratch by myself except where quality dictates purchasing through a secondary, reputable local vendor.

Please do not hesitate to contact me with any questions or concerns you have regarding what I have suggested here today: I love talking about food and am always willing to do what I can to meet as many dietary requests as possible. With that in mind though, ingredients that are known to cause allergic reactions will always be clearly marked and dietary restrictions such as veganism or gluten free will be happily accommodated.

Thank you very much,

Luke Legault

Head Chef
The Wandering Bison