



**KLONDIKE KATE'S**  
CABINS & RESTAURANT

# FOOD DAY CANADA

Dinner Menu August 5th 2017



## MARTINI FEATURES 9.75

The King Street

A classic vodka or gin Martini with pickled spruce tips  
Lemon Balm Honeysuckle

Yukon winter vodka, fireweed honey syrup, fresh lemon balm, topped with soda and floating Hascap berry  
Producer: Yukon Brewing, Emu Creek, Kokopelli Farm, Kate's foraging

## WARM GERMAN POTATO SALAD WITH SMOKED KETA SALMON 12

Chum salmon provided by Roger Mendelsohn, smoked in house using locally harvested alder wood.  
Satina potatoes, scallion, and fresh dill provided from Kokopelli Farm

Pairing suggestion: VQA Conviction Sovereign Opal, BC for your tasting pleasure 3oz 4.50 6oz 9

## YUKON GOLD BEER & CHEDDAR CHEESE SOUP 6

garnished with house bacon, popcorn, fresh chives, and marjoram.

Producer: Yukon Brewing, Kokopelli Farm

Pairing suggestion: VQA G&L Birch Canoe Pinot Blanc, BC for your tasting pleasure 3oz 5 6oz 10

## KING STREET BURGER

Yukon raised, grass fed beef burger with house bacon, Ed's mushroom mayo & Canadian cheddar. On brioche with roasted garlic mayo, greens, tomato and red onion. Choose on side with your meal. 16  
The "King" bolete mushrooms used in Ed's mayo is foraged in the Dawson area, also known as Porcino Cèpe Steinpilz or Karljohan. It's latin name is "Boletus Edulis".

Provider: Yukon beef by Dev Hulburt at Horse Haven cattle ranch in the Whitehorse area, greens from Kokopelli farm, mushrooms Kate's foraging.

Pairing suggestion: VQA Raven Conspiracy Deep Dark Red, BC for your tasting pleasure 3oz 5 6oz 10  
Yukon Brewing : Yukon Gold bottle 6

## BLACKENED ARCTIC CHARR FILLET

Cajun spice crusted, pan seared. Topped with house tartar sauce, & scallions. Served with Farmer's vegetables and choice of coconut rice or oven roasted potatoes 29

Charr provided by Icy Water in Whitehorse Yukon.

Kohlrabi, carrots, cauliflower (chedda, grofith) broccoli, rapini, provided from Kokopelli Farm

Pairing suggestion: VQA Gray Monk Latitude 50 for your tasting pleasure 3oz 5 6oz 10

## CHOCOLATE STOUT CAKE

with Chantilly Birch syrup cream, caramel sauce, and Saskatoon berries 10

Provider: Midnight Sun espresso stout by Yukon Brewing, and Midnight Sun Coffee Roasters, Birch syrup from Uncle Berwin's, Berries from Emu Creek down the mighty Yukon River.

Pairing suggestion: VQA Mission Hill Cabernet Merlot for your tasting pleasure 3oz 5 6oz 10  
Kate's famous Maple Macchiato with Quebec's maple whiskey ...8 Sweet!

Klondike Kate's was invited to participate in Food Day Canada promoting Canada's best and diversified flavors. We won the Silver Award in 2014, 2015 and 2016 by creating a menu that represents our essence and love of local products and producers.

Here at Kate's, we feel Every Day is Food Day Canada! Our goal: to provide our guests with a fresh menu all summer long. Proudly serving you for 28 years; it is with great pleasure that we welcome you in our historic location, enjoy your meal.