


## TO START

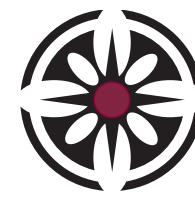
-  BC Dungeness Crab Cakes *Roasted garlic & red pepper aioli, pea shoot salad* 15
- Mushroom Soup *BC forest mushrooms* 10
- Seafood Chowder *Rich & creamy with salmon, scallops, clams, mussels, shrimp* 12

## TO SHARE

- Spinach & Artichoke Dip *Fresh spinach & artichokes, aged Parmesan, warm pita points* 12
- Garlic Cheese Bread *Chef's house-made focaccia baked with garlic butter, aged Parmesan* 6
- West Coast Dim Sum *BC spot prawn sui mai, scallop hai gow, vegetable spring rolls, sweet chili & soy sauce. Hand tied in Vancouver* 22

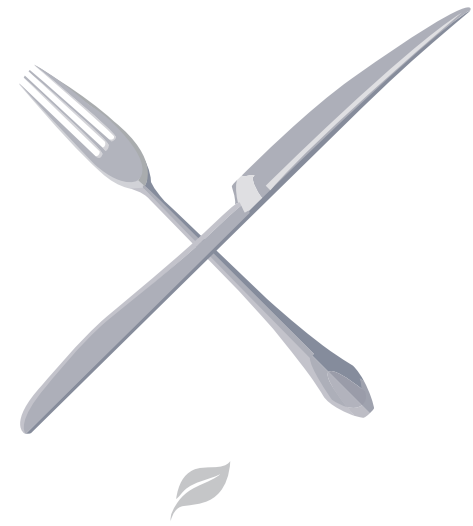
## FROM THE GARDEN

- Tomato & Ricotta *Fresh local tomatoes, ricotta salata, arugula, sherry vinaigrette*  9
- Crisp Garden Salad *Mixed baby greens, carrots, cucumbers, grape tomatoes, radish, enoki mushrooms, toasted pumpkin seeds, citrus vinaigrette* 8
- Caesar Salad *Crisp romaine, croutons, parmesan cheese & house-made Caesar dressing* 9  
*ADD CHICKEN OR PRAWNS 6*
- Chop Salad *Chopped iceberg, cherry tomatoes, roasted corn, green onions, avocado, crumbled blue cheese, bacon, hard boiled egg, red wine vinaigrette*  8
- Niçoise Salad *RARE Seared Ahi tuna, mixed baby greens, confit fingerling potatoes, green beans, grape tomatoes, niçoise olives, hard-boiled egg, herb vinaigrette*  17



# The Wildflower

DINNER  
5:00 PM - 10:00 PM



Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness.

## STEAKS & CHOPS

PROUDLY SERVING AAA CANADIAN BEEF

- 8 OZ STERLING FILET 35
- 10 OZ NEW YORK STEAK 33
- 12 OZ ANGUS RIB EYE 38
- 12 OZ VEAL CHOP 36
- 12 OZ PORK CHOP 24
- 8 OZ RACK OF LAMB 27
- 6 OZ AHI TUNA 28

ENHANCE YOUR STEAK WITH A CHOICE OF ACCOMPANIMENT & SIDE DISH

### ACCOMPANIMENTS

- BERNAISE SAUCE
  - PEPPERCORN SAUCE
  - STILTON CHEESE
  - BC KING OYSTER MUSHROOMS
- 5

### SIDES

- BAKED POTATO
  - DAILY VEGETABLE
  - BUTTER-MASHED POTATO
  - MAC N' CHEESE
  - FRENCH FRIES
  - YAM FRIES
  - ONION RINGS
- 4

### SURF & TURF


- GARLIC PRAWNS
  - SEARED SCALLOPS
- 9
- LOBSTER TAIL
- 20

## WILDFLOWER FAVOURITES


- Prime Rib *Slow-roasted prime rib, Yorkshire pudding, butter-mashed potatoes, daily vegetables, natural jus* 29
- Mumbai Butter Chicken *Tender chicken in an aromatic curry sauce, star anise scented basmati rice, toasted almonds, raisins & grilled Naan bread* 23
- Roasted Chicken *Half free-range chicken, mashed potatoes, seasonal vegetables, chicken jus* 25
-  Cedar Wrapped Wild Salmon *Roasted Pemberton fingerling potatoes, French beans*  29  
*Glazed with Maple syrup aged in our very own Canadian Whisky Oak barrels*
-  Fish & Chips *Fresh Pacific halibut in crispy Whistler Ale batter, tartar sauce & coleslaw* 23
-  Cioppino *Prawns, scallops, salmon, halibut, clams, mussels in a tomato-fennel broth, herb crostini* 29
-  Sable Fish & Smoked Mozzarella Agnolotti *Seasonal vegetables, aromatic broth* 26
-  Prawn Linguini *Fresh herbs, garlic, white wine, extra virgin olive oil* 22
- Risotto *Pemberton squash, King mushrooms, chick pea & edamame croquette, caramelized onion jus* 18

## FROM THE MALLARD

CHOICE OF FRIES, ONION RINGS, GARDEN SALAD OR SOUP OF THE DAY SUBSTITUTE; YAM FRIES, MUSHROOM SOUP OR CAESAR SALAD FOR \$2

- Prime Rib Sandwich *Slow-roasted, hand-carved beef, Monterey Jack, caramelized onions on toasted ciabatta bread, natural jus & Pemberton horseradish* 20
- Mountain Burger *Cheddar, bacon, lettuce, vine-ripe tomatoes, red onions, pickle & red pepper mayonnaise on a house-made focaccia bun* 15
- Falafel Burger *King Oyster mushrooms, grilled Halumi cheese, lettuce, vine ripe tomatoes & red onions, on a multigrain bun*  15
- Margarita Flat Bread 'Pizza' *Vine-ripe tomatoes, basil, extra virgin olive oil, Pecorino cheese* 15

TO SHARE ANY ITEM.....ADD 5

-  The Fairmont Chateau Whistler is proud to be partnered with the Vancouver Aquarium's Ocean Wise program, offering ocean-friendly seafood options to our guests. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans-fats.



**AUTHENTICALLY LOCAL - WHITES**

	GLS	BTL
2007 Orofino, Riesling, Similkameen Valley		67
2008 Tantalus, Riesling, Organic	15	60
2007 Kettle Valley, Riesling, Naramata Bench		70
2007 Blasted Church, Pinot Gris	16	64
2007 Nichol Vineyards, Pinot Gris, Naramata Bench		69
2006 Pentâge, Pinot Gris		68
2008 Garry Oaks, Pinot Gris, Salt Spring Island		61
2006 Cedar Creek, Chardonnay		60
2006 Meyer Family Vineyards, Chardonnay, Tribute Series, Naramata Bench		90
2006 Mission Hill, Fairmont Select, Chardonnay	13	52
2005 Sandhill, Chardonnay		62
2006 Quails' Gate, Limited Release, Chardonnay	17	68
2005 Inniskillin, Reserve Chardonnay		59
2007 Laughing Stock, Chardonnay, Naramata Bench		66
2005 Pentâge, Semillon		55
2008 Orofino, Sauvignon Blanc		62
2007 Quail's Gate, Gewürtztraminer	17	68
2007 Nichol Vineyard, Gewürtztraminer, Naramata Bench		57
2007 Summerhill Winery, Ehrenfelser, Organic		58
2007 Pentâge, Viognier		66
2007 Laughing Stock, Blind Trust White		72
2007 Black Hills, Alibi		75

**AUTHENTICALLY LOCAL - REDS**

	GLS	BTL
2007 Road 13, Pinot Noir	18	72
2006 Nichol Vineyard, Pinot Noir, Naramata Bench		72
2007 Orofino, Pinot Noir, Similkameen Valley		85
2006 Mission Hill, Fairmont Select, Merlot	13	52
2005 Pentâge, Merlot		65
2006 Burrowing Owl, Merlot	22	88
2006 Lake Breeze, Seven Poplars, Pinotage, Naramata Bench		85
2007 Orofino, Red Bridge Red, Merlot		71
2006 Sandhill, Cabernet/Merlot	14	56
2005 Lake Breeze, Tempest, Naramata Bench		90
2005 Mission Hill, Oculus, Okanagan	24	96
2006 Black Hills, Nota Bene		120
2006 Laughing Stock, Portfolio, Naramata Bench		115
2007 Twisted Tree, Syrah		70
2005 Marichel Vineyards, Syrah, Naramata Bench		92
2005 Kettle Valley, Rock Oven Red, Naramata Bench		92
2006 Lake Breeze, Seven Poplars, Pinotage, Naramata Bench		85
2007 Twisted Tree, Tempranillo		75
2006 Nichol Vineyard, Cabernet Franc, Naramata Bench		72
2006 Kettle Valley, Malbec, Naramata Bench		100
2008 Joie, Rosé, Naramata Bench	16	64

**No. 99**

WAYNE GRETZKY ESTATES

Wayne Gretzky Estate Series wines have been crafted in celebration of the diversity and excellence of vineyards on the Niagara Peninsula, Ontario, each seeks to present a unique combination of varietal character, vineyard origin and winemaking style, creating a wine reflective of its roots and showcasing regional identity. A portion of the proceeds from the sale of this wine will be donated to The Wayne Gretzky Foundation, dedicated to providing less fortunate youth with the opportunity to experience the sport of hockey.

**2007 No. 99 WAYNE GRETZKY**

Cabernet/Merlot, Niagara Peninsula, Ontario 16 64

**2007 No. 99 WAYNE GRETZKY**

Unoaked Chardonnay, Niagara Peninsula, Ontario 16 64

**GLOBALLY INSPIRED - WHITES**

2007 Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	19	76
2007 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand		95
2001 Benziger, Fumé Blanc, North Coast, California		75
2006 Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	12	44
1996 Schloss Schonborn, Estate Riesling, Rheingau, Germany		75
2006 Kris, Pinot Grigio, Italy		62
2008 Villa Teresa, Pinot Grigio, Veneto, Italy, Organic		53
2006 Erath, Pinot Gris, Willamette, Oregon	17	68
2006 Rodney Strong, Chardonnay, Sonoma, California	18	72
2005 Beringer, Chardonnay, California		76
2004 Chanson, Montagny, Premier Cru, Chalonais, Burgundy, France		80
2007 Banfi, Le Rime, Chardonnay/Pinot Grigio, Italy		47
2004 Sawtooth, Viognier, Snake River, Idaho		60
2007 Lois, Gruner Veltliner, Kamptal, Austria		54
2006 Castillo de Monséran, Viura, Carinena, Spain		50
2006 Cockfighters Ghost, Verdelho, Hunter Valley, Australia		60
2006 Caymus, Conundrum, California	21	84

**BY THE HALF BOTTLE - WHITES**

2007 Santa Margherita, Pinot Grigio, Valadige, Italy		43
2007 Selbach-Oster, Riesling, Kabinett, M.S.R. Germany		47
2007 Hester Creek, Pinot Blanc, British Columbia		35
2008 Kettle Valley, Pinot Gris, Naramata Bench, British Columbia		45
2004 Nicolas Potel, Chardonnay, Bourgogne, France		65
2005 La Chablisienne, Chablis, France		51
2008 Kettle Valley, Semillon, Sauvignon Blanc, Naramata Bench		40
N/V Duval-Leroy, Rosé Champagne, France		85
N/V Moët & Chandon, Brut Imperial, Champagne, France		74

**CHAMPAGNE & SPARKLING WINE**

N/V Moët & Chandon, Brut Impérial	25	125
2004 Sumac Ridge, Stellar's Jay, Okanagan Valley	15	75
N/V Krug, Grand Cuvée		390
2000 Moët & Chandon, Dom Pérignon		350
1998 La Grande Dame, Veuve Clicquot, Ponsardin		320
N/V Veuve Clicquot Ponsardin, Yellow Label		140
N/V Moët & Chandon, Brut Impérial Rosé		160
2002 Veuve Clicquot, Brut Rosé, Ponsardin		250

**GLOBALLY INSPIRED - REDS**

2006 Erath, Pinot Noir, Oregon	21	84
2006 Saintsbury, Garnet, Pinot Noir, Carneros, California		95
2005 Chateau St. Jean, Pinot Noir, Sonoma		78
2002 Rodney Strong, Merlot, California	19	76
2002 Columbia Crest, Grand Estates, Merlot, Washington		65
2006 A*Mano, Primitivo, Italy		50
2002 Conde de Valdemar, Reserva, Rioja, Spain		70
1996 Faustino, Gran Reserva, Rioja, Spain		95
2005 Stag's Leap Wine Cellars, Artemis, Napa Valley		190
2005 Chateau Ste. Michelle, Cabernet Sauvignon, Washington	18	72
2006 Galil Mountain, Cabernet Sauvignon, Israel, Kosher		59
2005 Beringer, Knights Valley, Cabernet Sauvignon		120
2006 Roboredo Madeira, Carm, Douro, Portugal, Organic		60
2002 Peter Lehmann, Mentor, Barossa, Australia		110
2006 Juan Gil, Jumilla, Spain		70
2005 Luigi Bosca, Malbec, Reserva, Mendoza, Argentina		75
2007 Calafate Malbec, Neuquen Patagonia, Argentina		69
1999 Rosemont, GSM, McLaren Vale, Australia		98
2003 Grant Burge, The Holy Trinity, Barossa, Australia		95
2007 Bitch, Grenache, South Australia		68
2006 Rocca della Macie, Chianti Classico, Italy		67
2000 St. Francis, Pagani Vineyard, Sonoma Valley, Zinfandel		100
2006 M. Chapoutier, Chateaufeuf-du-pape, Organic		95
2005 Katnook, Founder's Block, Shiraz, Australia	16	64
2005 Pirramimma, Shiraz, McLaren Vale Australia		70
2006 Wynns, Shiraz, Coonawarra, Australia		70
2006 Cline, Zinfandel, California	17	68
2005 Artein, Zinfandel, California		65

**BY THE HALF BOTTLE - REDS**

2007 Wolf Blass, Cabernet Sauvignon, Australia		36
2004 Tommasi Amarone, Italy		80
2005 Hendry, Block 28, Zinfandel, Napa Valley		75
2006 Nichol Vineyard, Syrah, Naramata Bench, British Columbia		42
2006 Frog's Leap, Zinfandel, Napa Valley, Organic		70
2002 Lagerla Brunello Di Montalcino, Italy		80
2005 Qupe, Syrah, California		60
2004 Woodward Canyon, Cabernet Sauvignon, Columbia Valley, Washington		78
2006 Au Bon Climat, Pinot Noir, Santa Maria Valley, California		72
2005 Isole e Olena, Chianti Classico, Italy		55
2006 Black Widow, Merlot/Cabernet, Naramata Bench, British Columbia		65
2002 Vina Cubillo Crianza, Rioja		55
2007 Bouchard Aine and Fils, Beaujolais, France		45

**FAIRMONT HOTELS AND RESORTS ARE PROUD TO SUPPORT RODNEY STRONG VINEYARDS**

Rodney Strong Vineyards are doing their part for today & for generations to come. We are glad to support a certified active participant in making clean air and water; and the conservation of water & energy, routine parts of their winery life.

