



## FALL

The leaves are slowly changing color as we prepare for another harvest season. As the sun get lower and the days longer it is time for us all to give thanks for the bounty that nature has given us.

Jason Mitchell, Sous Chef  
Jay Whiteley, Sommelier

## FIRST

Heirloom Tomato Salad  
50 year aged balsamic, extra virgin olive oil  
**Altesino, Toscana Bianco**

 Chilled Prawn Cocktail  
Herb salad, citrus vinaigrette  
**Boutari's Moschofilero**

Chicken Liver Terrine  
Brioche, Okanagan fruit relish  
**Nichol Vineyard, Pinot Gris**

BC Beef Carpaccio  
Bibb lettuce, grainy mustard vinaigrette  
**Batasiolo Barbera d'Alba**

Pemberton Valley Potato & Leek Soup  
BC Dungeness crab, double smoked bacon  
**Chateau Gaudrelle, Vouvray**

 Seafood Chowder  
Salmon belly, fresh dill  
**Tio Pepe, Fino Sherry**

## MAIN

 Seared Scallops  
Potato crisps, sauce Provençal, garlic toast  
**Twisted Tree, Viognier/Roussanne**

Breast of Duck  
Wilted spinach, risotto, Okanagan cherry sauce  
**Orofino, Pinot Noir**

Pork Chop  
BC forest mushrooms, scalloped potatoes  
**Boekenhoutskloof, The Wolftrap**

Veal Osso Bucco  
Gnocchi, gremolata  
**Quinta do Encontro, Merlot-Baga**

BC Beef Duo  
Grilled tenderloin, béarnaise sauce, red wine braised shortrib, young vegetables, whipped potatoes  
**Don Miguel Gascon, Malbec**

Rosemary-Mustard Rubbed Lamb Loin  
Crushed fingerling potatoes with Parmesan & olive oil, minted young zucchini  
**Dunham Froese, Amicita**

## DESSERT

Black Forest Cake  
Birkenhead black cherries  
**Kermode, Blackberry Port**

Coconut Crème Brûlée  
Fresh pineapple, coconut tuile  
**Pentâge, Ice Wine**


Caramel Walnut Cake  
Poached pear  
**Errazuriz Late Harvest, Sauvignon Blanc**

## THREE COURSES

49

89

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.

 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.