

SPRING

The Earth's renewal of trees and flowers is always a wonder to witness.
We hope that we have sparked a renewal of food and wine with these creations. Bon appetite.

Jason Mitchell, Sous Chef
Jay Whiteley, Sommelier

FIRST

 Pan Seared Scallop

Slow roasted pork belly, sweet pea purée

La Vieille Ferme, Côtes du Ventoux

or

Rabbit Consommé

Cardamom scented carrot ravioli

Cockfighter's Ghost, Riesling

or

Asparagus Terrine

Champagne vinaigrette

Cloudy Bay, Sauvignon Blanc

or

House-Made Pappardelle

Mushrooms, Pecorino

Nichol Vineyard, Pinot Gris

MAIN

Sous Vide Lamb Cheeks

Mediterranean cannelloni, cucumber-mint crème fraîche

Taurino, Salice Salentino

or

Beef Tenderloin

Roquefort pavé, rhubarb-port emulsion

Juan Gill, Jumilla

or

Roasted Duck Breast

Fava bean risotto, black pepper-grapefruit gastrique

Golden Mile Cellars, Pinot Noir

or

 Halibut

Seasonal vegetables, ginger scented fumé

Pentâge Semillon

DESSERT

Black Forest Cake

Birkenhead black cherries, warm chocolate sauce

Kermode, Blackberry Port

or

Maple Crème Brûlée

Real Canadian maple syrup

Errazuriz, Late Harvest, Sauvignon Blanc

or

Walnut Caramel Gâteau

Poached pear


Quady, Elysium, Black Muscat

39

WITH WINE PAIRINGS

79

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.