# 2013 Culinary Apprentice Dinner Menu



### Reception

# In-house Made Artisan Charcuterie

Selection of cured meats, pates, terrines & sausages accompanied with assorted mustards, chutneys and pickled Chateau Whistler roof top vegetables

The Fairmont Chateau Whistler

#### Amuse

**Ultimate Malaspina Martini** Oyster, Vodka, Stoned Crispy White Anchovies The Fairmont Olympic

#### First Course

House Smoked Halibut Chowder
Beet Cured Salmon, FVA Honey Larger Foam
The Fairmont Vancouver Airport

#### Second Course

Conserved Cheek of Lamb
Truffle Quince Jam, Dehydrated Reggiano
The Fairmont Hotel Vancouver

# Entree

Air-dried and Roasted Fraser Valley Pheasant Cannelini Bean, Fermented Swiss Chard, Alpine Blueberry and Pheasant Press

The Fairmont Waterfront

#### Cheese

Local Artisanal Cheese Plate
Tawny Port Fig Spheres, Fig and Walnut Crisps,
Fig and Apricot Preserve
Fairmont Pacific Rim

# Dessert

## Wild Huckleberry Crumble

Lavender Mascarpone Ice Cream, Empress Honey Croquant, Huckleberry Gelée Dehydrated Huckleberry Meringue

The Fairmont Empress