

grill room

AT FAIRMONT CHATEAU WHISTLER

"If the only way we judged hunger was how full the stomach is, no one would ever have dessert." — Mark Friedman

KEYLIME PIE 12
graham cracker breton, yuzu-ginger gel, basil air sponge

DOUBLE BEAR CHOCOLATE 12
black bear chocolate crémeux, brown bear whipped ganache, caramel hazelnuts

RASPBERRY CRÈME BRÛLÉE 12
orange scented shortbread, red berry macaron

JUST PEACHY 12
Okanagan peach, peach compote, raspberry air sponge

DOUBLE CHOCOLATE AND SALTED CARAMEL SUNDAE 14
brownie bites, cocoa tuile, dark chocolate and toffee sauce

CHOCOLATE FONDUE FOR TWO 24
housemade caramellini, banana bread, strawberries, bananas and meringues

ARTISAN CHEESE BOARD 24
market selection from Golden Ears cheesecrafters

ALPINE WARMERS

BLUEBERRY TEA 15
Disaronno Amaretto, Grand Marnier, Orange Pekoe, Cinnamon

MILK AND HONEY 15
Absolut Vanilia, Frangelico, Honey Syrup, Almond Milk

AVALANCHE COFFEE 14
Creme de Cacao, Baileys, Caramel, Coffee

CHOCOLATE RASPBERRY PEPPERMINT KISS 15
Chambord Raspberry, Peppermint Schnapps, Hot Chocolate

BUTTER IS BETTER 13
Oakheart Spiced Rum, Butter Ripple Schanpps, Lemon, Honey, Caramel, Cinnamon, Butter

DESSERT WINES

	GLS
Quails' Gate "Optima" Late Harvest, Okanagan	20
Quady "Elysium" Black Muscat, California	16
Quady "Essencia" Orange Muscat, California	16
MASI Recioto, Italy	18

PORTS & FORTIFIED WINES

	2oz	GLS	BTL
Fronseca Terra Prima Organic Port, Portugal	11	110	
Burrowing Owl, Coruja, Port, Okanagan (375 ml)	15	98	
Taylor Fladgate 20 year old, Tawny Port	18	180	
Penfold's Grandfather, Australia	25	250	

LIQUEUR & DIGESTIF

	10z	GLS
Frangelico	8	
Amaretto	8	
Baileys	9	
Grand Marnier	9	
Poire Williams	11	
Calvados	14	

COGNACS & ARMAGNACS

Hennessy VS	14
Saint Vivant Armagnac VSOP	14
Remy Martin VSOP	17
Courvoisier VSOP	17
Remy Martin XO	31
Remy Martin Louis XIII	215

SPECIALTY COFFEE

Americano	5.50
Cappuccino	6.50
Espresso	5.50
Latte	6.50
Mocha	6.25
Hot Chocolate	6.00
Coffee	5.00
Tea	5.00