THE grill room
AT THE FAIRMONT CHATEAU WHISTLER

Susanne Hansen - Restaurant Chef | Benjamin Bureau - Manager

appetizers

North Arm Farm Beet Salad 15
fennel, frisée & orange Schramm Vodka dressing

Bibb Lettuce Salad 15
spiced sunflower seeds, raspberries, marinated shallots
heirloom carrots in a berry vinaigrette & roof top chive flowers

Chef's Selection of Six Chilled Oysters 19
Caesar mignonette, fresh horseradish, lemon

Table-Side Tomato Gin Soup 17
button mushroom, double smoked bacon, Schramm Gin

Terrine of Fraser Valley Duck Liver & Confit 19
spiced apple gelée, rum soaked raisin, toasted brioche

Sterling Silver Tenderloin Tartar 18
quail egg, caper aïoli, grilled crostini

Scallop "Crudo" 19
coconut milk, lime, cilantro

King Salmon Gravlax 19
Northern Divine caviar, Yukon Gold potato gaufrette, citrus crème fraiche

Prawn Provençal 17
tomato fondue, fried parsley

Heirloom Tomato Salad 16
Buffalo mozzarella, basil, Laudemio 50 year old balsamic vinegar

Chilled Seafood Platter
lobster, prawns, oysters, mussels & clams,
cracked crab, cocktail sauce, marie rose, mignonette
For two 55 | For four 100

Chef's Signature Dishes

The Grill Room is proud to be in partnership with the following supporters:

Les Amis du Fromage ~ Sidney Island
Fraser Valley Farms ~ Qualicum Bay
North Arm Farm ~ Pemberton Valley
Terra Bread Bakery ~ Ponderosa
Ocean Wise ~ Vancouver
Spring Creek Ranch ~ Alberta

For specific dietary needs and diet-dependent requirements,
please ask your server for our Lifestyle Cuisine Plus menu.

from the grill

All of our steaks are cut from Spring Creek Ranch Premium Beef. Leaders in environmental stewardship providing AAA, antibiotic & hormone free beef. They have earned provincial and national recognition for the development of innovative technology to generate electricity for communities.

8 oz Tenderloin 32
10 oz Tenderloin 37
16 oz New York 41
14 oz Rib Eye 42
60-Day Dry Age Ribeye MP

12 oz Berkshire Pork Chop 29

Rack of Lamb 39

12 oz Canadian Veal Chop 41

Elk Chop 43

Brome Lake Duck 29
breast of duck, crisp confit duck leg

Free-Range Organic Roasted Half Chicken 31
seasoned with our signature rub

to share

24 oz Rack of Venison 82
juniper berry & thyme infused British Columbia venison

36 oz Porterhouse 84

45 oz Tomahawk Steak 92

from the ocean

British Columbia Salmon 32
Northern Divine caviar, tomato & chervil sauce, herb salad

Seared Halibut 37
clams, mussels, chorizo & saffron

British Columbia Trout 31
peeled & fried baby tomatoes, herb vinaigrette

vegetarian

Gnocchi Parisienne 24
summer vegetables, morels, brown butter sauce

for the table

seafood

Six Jumbo Prawns 14
sautéed with shallots & garlic

Six Qualicum Bay Scallops 16
white wine butter

Atlantic Lobster Tail 27
butter poached

starch

Potato Gratin with Aged Cheddar 9

'Grown Up' Mac n' Cheese 12
lobster, Pancetta & Gruyère cream

Pemberton Fingerling Potatoes 7
confit in duck fat

Truffled Yukon Gold Mashed Potatoes 10

vegetables

Sautéed Green Beans 8
shallots & tarragon

Sautéed BC Mushrooms 8
shallots, garlic & flat leaf parsley

Steamed Asparagus 8
topped with butter & Parmesan

Creamed Spinach 8
roasted garlic

Sautéed Summer Corn Ragout 8

sauces

Canadian Whiskey Steak Sauce 4

Peppercorn Sauce 6

Béarnaise 4

Beurre Blanc 4

Thyme Scented Red Wine Jus 5

Perigord Sauce 6

The consumption of raw oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination. ~ Medical health officer, Vancouver Coastal Health Authority

05/30/2013