

APPETIZERS

Traditional Onion Soup	15
rich beef broth, house-made croutons, melted Gruyère	
Liver Dumpling Soup	15
calf's liver dumplings in rich beef broth with fine herbs	
Chalet Winter Greens Salad	14
toasted pumpkin seed, roasted pear, dried cranberries and sherry vinaigrette	
Warm Potato and Salmon Salad	15
hot smoked wild BC salmon, organic local potatoes, Brussels sprouts, pickled red onion, fresh dill and grainy mustard dressing	
Mushrooms on Toast	16
BC mushrooms sautéed in brown butter served on garlic-herb grilled crostini	
Artisan Charcuterie	26
hand cured and smoked meats served with grainy mustard and house pickles	

CHALET SPECIALTIES

Roasted Pork Knuckle	34
herb buttered baby potatoes, braised red cabbage and Pemberton distillery apple brandy jus	
Wiener Schnitzel	32
herb buttered baby potatoes, sautéed Broccolini and cranberry chutney	
Pan Roasted BC Salmon	32
herb buttered baby potatoes, sautéed Broccolini, lemon butter and fried capers	
Grilled Artisan Bratwurst Sausage	28
herb buttered baby potatoes, braised red cabbage and mustard	

Rösti

Swiss style sautéed shredded potato cake topped with your choice of

Sautéed Chicken Breast and Mushroom Cream 28

Émincé of Beef Stroganoff 34

FONDUE

Cheese Fondue <i>minimum 2 persons</i>	34/person	Fondue Chinoise	
molten Emmenthal, Gruyère, white wine and kirsch served with baguette		From the Land <i>minimum 2 persons</i>	36/person
		served with 6oz. Black Apron natural BC Beef	
Additional Flavorings		From the Sea <i>minimum 2 persons</i>	36/person
Winter Truffle	10	served with 2 prawns, 2 scallops and 4oz. wild BC salmon	
Foraged BC Mushrooms	8	Surf & Turf <i>minimum 2 persons</i>	39/person
Roasted Garlic and Fine Herbs	3	served with 3oz. Black Apron natural BC beef, 2 prawns, 2 scallops and 3oz. Wild BC salmon	
Additions			
2 Tiger prawns (8), 2 Sea scallops (12), 3oz. wild BC salmon (8), 3oz. Black Apron natural BC beef (14)			

FONDUE EXPERIENCE 82

minimum 2 persons

Appetizers

Chalet Winter Greens Salad
toasted pumpkin seed, roasted pear, dried cranberries and sherry vinaigrette

OR

Warm Potato and Salmon Salad
hot smoked wild BC salmon, organic local potatoes, Brussels sprouts, pickled red onion, fresh dill and grainy mustard dressing

Fondue

Cheese Fondue
Emmenthal, Gruyère, white wine and kirsch served with baguette

Fondue Chinoise From the Land
lightly simmered aromatic chicken broth served with 5oz. Black Apron natural BC beef

winter truffle 10 | BC mushrooms 8 | roast garlic and fine herbs 3

Dessert

Chocolate Fondue
fresh fruit, meringue and freshly baked biscuit