

# The Chalet

AT FAIRMONT CHATEAU WHISTLER

## Fondue Experience 49

per person | minimum 2 persons

### Appetizers

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

**Beef and Onion Consommé**  
rich beef broth with fine herbs

OR

Upgrade your consommé

### Fondue

**Cheese Fondue**  
Emmenthal, Gruyère, white wine and kirsch  
served with baguette  
winter truffle (10), BC mushrooms (8), roast garlic and fine herbs (3)

**Traditional Onion Soup 6**  
**Liver Dumpling Soup 6**

### Dessert

**Chocolate Fondue**  
house made caramellini, banana bread,  
strawberries, banana and meringues

Upgrade your chocolate fondue

1oz Baileys 9

1oz Kahlua 9

## Appetizers

**Traditional Onion Soup 16**  
rich beef broth, house-made croutons, melted Gruyère

**Liver Dumpling Soup 16**  
calf's liver dumplings in rich beef broth with fine herbs

**Chalet Winter Greens Salad 14**  
toasted pumpkin seeds, roasted pear,  
dried cranberries and sherry vinaigrette

**Warm Potato and Salmon Salad 18**  
BC salmon candy, new potatoes, gem lettuce,  
pickled red onion, dill, grainy mustard dressing

**Mushrooms on Toast 18**  
BC mushrooms sautéed in brown butter  
served on garlic-herb grilled crostini

**Artisan Charcuterie 28**  
hand cured and smoked meats served with grainy  
mustard and house pickles

## Chalet Specialties

**Roasted Pork Knuckle 36**  
knödel, braised red cabbage, sautéed Broccolini,  
Pemberton distillery apple brandy jus

**Schnitzel 33**  
herb spätzle, braised red cabbage, sautéed Broccolini,  
cranberry chutney

**Pan Roasted BC Steelhead 36**  
herb buttered baby potatoes, sautéed Broccolini,  
lemon butter and fried capers

**Grilled Artisan Bratwurst Sausage 30**  
knödel, braised red cabbage, mustard

## Rösti

swiss style sautéed shredded potato cake  
topped with your choice of

**Sautéed Chicken Breast and Mushroom Cream 30**  
**Émincé of Beef Stroganoff 35**

## Fondue and Chinoise

**Cheese Fondue 36/person** minimum 2 persons  
molten Emmenthal, Gruyère, white wine  
and kirsch served with baguette

**Fondue Chinoise 34/person**

**From the Land** minimum 2 persons  
served with 4oz. AAA beef ribeye

34/person

**From the Sea** minimum 2 persons  
served with 2 prawns, 2 scallops and 4oz. steelhead

38/person

**Surf & Turf** minimum 2 persons  
served with 3oz. AAA beef ribeye, 2 prawns, 2 scallops  
and 3oz. BC steelhead

46/person

### Additional Flavorings

Winter Truffle 10  
Foraged BC Mushrooms 8  
Roasted Garlic and Fine Herbs 3

## Additions

2 Tiger prawns (8), 2 sea scallops (12),  
3oz. steelhead (10), 3oz. AAA Beef Ribeye (16)  
vegetable plate (18)