

The Chalet

AT FAIRMONT CHATEAU WHISTLER

Appetizers

Chalet Signature French Onion Soup <i>rich beef broth, duck fat crouton, melted Gruyère</i>	16
Liver Dumpling Soup <i>calf's liver dumplings in rich beef broth with fine herbs</i>	16
Roasted Pear and Goats Cheese Salad <i>spicy green salad mix, toasted walnuts, sherry vinaigrette</i>	16
Mushrooms on Toast <i>sautéed wild and tame mushrooms deglazed with brandy, veal jus and brown butter on baguette.</i>	18
Tartiflette <i>layers of potatoes, double smoked bacon, leeks baked in raclette cheese</i>	26
Artisan Charcuterie <i>hand cured and smoked meats served with grainy mustard and house pickles</i>	28

Chalet Specialties

Roasted Pork Knuckle <i>crispy pork knuckle, hassleback potatoes, braised red cabbage, sautéed Broccolini</i>	36
Veal Schnitzel <i>herb spätzle, braised red cabbage, sautéed Broccolini, mushroom gravy</i>	40
Pan Roasted Lingcod <i>hassleback potatoes, grilled Broccolini, preserved lemon tarragon cream</i>	36
Grilled Artisan Bratwurst Sausage <i>braised red cabbage, hassleback potato, pork broth, pickled mustard seed</i>	32

Fondue and Chinoise

Cheese Fondue <i>minimum 2 persons</i> <i>molten Emmenthal, Gruyère, white wine and kirsch served with baguette</i>	36/person	Fondue Chinoise From the Land <i>minimum 2 persons</i> <i>served with 5oz. AAA Beef</i>	34/person
Additional Flavorings <i>Winter Truffle</i> 10 <i>Foraged BC Mushrooms</i> 8 <i>Roasted Garlic and Fine Herbs</i> 3		From the Sea <i>minimum 2 persons</i> <i>served with 2 prawns, 2 scallops and 4oz. steelhead</i>	38/person
		Surf & Turf <i>minimum 2 persons</i> <i>served with 3oz. AAA Beef, 2 prawns, 2 scallops and 3oz. Wild BC salmon</i>	46/person

Additions

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

Fondue Experience

\$84 per person | minimum 2 persons

Appetizers

Chalet Signature French Onion Soup
rich beef broth, duck fat crouton, melted Gruyère

OR

Roasted Pear and Goats Cheese Salad
spicy green salad mix, toasted walnuts, sherry vinaigrette

Fondue

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

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Fondue Chinoise From the Land
lightly simmered aromatic chicken broth served with 5oz. AAA Beef

winter truffle (10), BC mushrooms (8), roast garlic and fine herbs (3)

Dessert

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