

# The Chalet

AT FAIRMONT CHATEAU WHISTLER

*\$59 per person*

## *Appetizers*

### **Roasted Pear and Goats Cheese Salad**

*spicy green salad mix, toasted walnuts, sherry vinaigrette*

### **Beef and Onion Consommé**

*rich beef broth with fine herbs*

*Upgrade your consommé*

#### **Traditional Onion Soup 6**

*rich beef broth, duck fat crouton,  
melted Gruyère*

#### **Liver Dumpling Soup 6**

*calf's liver dumplings in rich beef  
broth with fine herbs*

## *Fondue*

### **Cheese Fondue**

*minimum 2 persons*

*molten Emmenthal, Gruyère, white wine  
and kirsch served with baguette*

#### **Additional Flavorings**

*Winter Truffle 10*

*Foraged BC Mushrooms 8*

*Roasted Garlic and Fine Herbs 3*

*Vegetable Plate 18*

## *Dessert*

### **Chocolate Fondue**

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

*Upgrade your chocolate fondue*

*1oz Baileys 6*

*1oz Kahlua 6*

*Gluwein \$10*

*50% off*

*WHITES BY THE BOTTLE*

BTL

*Mission Hill, Chardonnay, BC, Canada*

30

*Oyster Bay, Sauvignon Blanc, BC, Canada*

40

*Chateau St. Michelle, Riesling, WA, USA*

45

*RED BY THE BOTTLE*

*Mission Hill, Estaste Series, BC, Canada*

30

*Claus Presinger, Blaufrankish, Burgenland, Austria*

70

*Roche, Pinot Noir, Naramata, Canada*

60

