

grill room

AT FAIRMONT CHATEAU WHISTLER

"If the only way we judged hunger was how full the stomach is, no one would ever have dessert." — Mark Friedman

APPLE AND SMOKED WHISKEY BABA 12
apple whipped ganache, apple almond cake, green apple sorbet

SPICED CARROT CREAM CHEESE CAKE 12
candied carrot thins, ginger lime gel,
carrot air sponge and tangerine sorbet

BLONDE CHOCOLATE CRÈME BRÛLÉE 12
gingerbread spiced cookie, salted caramel macaron

THE HIGH NOTE TRAIL 12
cedar scented dark chocolate rock, blackcurrent compote,
basil air sponge

STICKY TOFFEE PUDDING 12
spiced rum toffee sauce, vanilla ice cream

DOUBLE CHOCOLATE AND SALTED CARAMEL SUNDAE 14
brownie bites, cocoa tuile, dark chocolate and toffee sauce

CHOCOLATE FONDUE FOR TWO 24
housemade caramellini, banana bread, strawberries, bananas
and meringues

ARTISAN CHEESE BOARD 24
market selection from Golden Ears cheesecrafters

ALPINE WARMERS

BLUEBERRY TEA 15
Disaronno Amaretto, Grand Marnier, Orange Pekoe, Cinnamon

AVALANCHE COFFEE 14
Creme de Cacao, Baileys, Caramel, Coffee

KIENI COFFEE 15
Sambuca, Galliano, Milk

STRAWBERRY 'MILKSHAKE' 15
Blueberry Stolichnaya, Baileys, Strawberry Milk

GOODNIGHT JASMINE 15
Jasmine Tea, Ginger Vodka, Gran Marnier

DESSERT WINES GLS

Quails' Gate "Optima" Late Harvest, Okanagan 20
Quady "Elysium" Black Muscat, California 16
Quady "Essencia" Orange Muscat, California 16
MASI Recioto, Italy 18

PORTS & FORTIFIED WINES 2oz GLS BTL

Fronseca Terra Prima Organic Port, Portugal 11 110
Burrowing Owl, Coruja, Port, Okanagan (375 ml) 15 98
Taylor Fladgate 20 year old, Tawny Port 18 180
Penfold's Grandfather, Australia 25 250

LIQUEUR & DIGESTIF 1oz GLS

Frangelico 10
Amaretto 10
Baileys 10
Grand Marnier 11
Poire Williams 11
Calvados 14

COGNACS & ARMAGNACS

Hennessy VS 14
Saint Vivant Armagnac VSOP 14
Remy Martin VSOP 17
Courvoisier VSOP 17
Remy Martin XO 31
Remy Martin Louis XIII 215

SPECIALTY COFFEE

Americano 5.50
Cappuccino 6.50
Espresso 5.50
Latte 6.50
Mocha 6.25
Hot Chocolate 6.00
Coffee 5.00
Tea 5.00