

grill room

AT FAIRMONT CHATEAU WHISTLER

appetizers

Tomato Gin Soup 19

(minimum two people)

BC mushrooms, double smoked bacon or confit duck, flambéed tableside with Schramm Gin

Signature Caesar Salad 22

chopped kale and romaine salad, preserved lemon dressing, confit pastured raised egg yolk, roasted garlic purée, anchovy, crisp prosciutto, broiche croutons

Spot Prawn & Crab Meat Cocktail 28

lightly poached spot prawns with shaved fennel, apple and crab meat salad, avocado mousse, citrus, red pepper chili jam, ginger chips

BC Tuna Crudo 26

marinated albacore tuna, winter citrus, wasabi mayo, tangerine oil

Quebec Foie Gras 35
with truffle laminated baked brioche, sweet and sour Quince jam
** your choice of seared or terrine*

Half Dozen Oysters 22

Chef's market selection with pickled elderberry, fresh horseradish

Scallops 26

pork belly, pumpkin purée, saké pickled apple, fried pumpkin seed gremolata

For the table 28

Roasted Rootdown Beets

artisanal ricotta, honeycomb, toasted hazelnuts

from the grill

6oz Beef Tenderloin 52

63 Acres Farm Canadian AAA

8oz Beef Tenderloin 65

63 Acres Farm Canadian AAA

10oz Striploin 57

63 Acres Farm Canadian AAA

20oz Beef Bone in Rib Steak 110

63 Acres Farm Canadian AAA

Pastured Veal Daily Cut MP

Spray Creek Ranch Pasture

Yarrow Meadows Duck 55

bees wax aged duck breast roasted on the bone

10oz Ribeye 86

Dry Aged Grass Fed

12oz Ribeye 103

Dry Aged Grass Fed

14oz Ribeye 120

Dry Aged Grass Fed

Half Rack 60

Te Mana Lamb NZ

10 oz Bison Striploin 75

8oz Pancetta Wrapped Venison Loin 60

Surf & Turf 58

24hr braised short rib chop, citrus butter, poached half lobster tail, classic Béarnaise

from the ocean

Sablefish 52

birch and miso marinated sablefish baked on river rock, cherry blossom Shoyu vinaigrette

Catch of the Day MP

Chef's seasonal daily creation

BC Salmon 46

cedar planked
Nass River sockeye salmon loin, grilled winter citrus, Rootdown farm roasted whole garlic bulb, red chili

for the table

Pasture Veal Shank 140

slow cooked pasture raised, sauce bordelaise

vegetarian

Sea to Sky 30

confit king oyster mushroom, seeds, legumes and grains "risotto", sautéed bitter greens, black garlic emulsion, maple sherry grilled tofu

for the table

vegetables

Brussels Sprouts 12

with yuzu and honey

Sautéed BC Mushrooms 15

Roasted and Glazed Winter Carrots 12

with pumpkin seed gremolata

Creamed Spinach 10

Grilled Asparagus 18

Grilled Broccolini 12

with braised cipolini onion

Market Vegetables 10



AAA/CAA Four Diamond Rated

sauces

Peppercorn Sauce 6

Madiera Jus 6

Sauce Bordelaise 6

Béarnaise Sauce 6

Foie Gras Bread Sauce 6

seafood

Citrus Butter Poached Whole Lobster Tail 50

Pan Seared Hokkaidō Sea Scallops(3) 22

Sautéed Jumbo Prawns(3) 25

starch

Grains Nuts & Seeds Risotto 8

with Charmesan cheese

Lumber Jack Fries 8

with truffle and herbs

Pomme Purée 8

Celeriac and Iberico Pavé 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A cooking step is needed to eliminate potential bacteria or viral contamination

Medical Health Officer

Vancouver Coastal Health Authority