

tableside

**Tomato Gin Soup 19** ☿  
*(minimum two people)*  
BC mushrooms, double smoked bacon or confit duck,  
flambéed tableside with Schramm Gin

appetizers

**Caesar Salad 22**  
crispy pork belly lardons, house croutons,  
Caesar dressing, shaved Parmigiano

**Market Selection Half Dozen Oysters 22**  
cucumber and shallot mignonette, fresh horseradish

**Sturgeon Tartare 29** ☿  
yuzu kosho, cornichons, capers, umeboshi mustard,  
chives, parsley, shallots, saffron tapioca chips,  
sturgeon Caviar

**Bison Carpaccio 25** ☿  
Calabrian chili aioli, confit shallots,  
cedar jelly, sumac chips

**Hokkaido Scallops 28** ☿  
crispy pork belly, fennel soubise,  
home-grown grape gastrique

**Shrimp Cocktail 29** ☿  
house cocktail sauce, cucumber,  
shallot, jalapeño

**Foie Gras Custard 29**  
port wine jelly, cocoa hazelnut crumble,  
saffron preserved quince, chervil

land & skies

**Rougié Magret Duck Breast 56** ☿  
beeswax aged duck breast

**Sungold Farms Alberta Lamb 68** ☿  
half lamb rack

**7oz Bison Tenderloin 75** ☿

**8oz Venison Loin 68** ☿  
grilled with juniper and cognac

**20oz Pork Chop 60** ☿  
Fraser Valley

**19oz Veal Chop 74** ☿  
Fraser Valley

river & ocean

**BC Salmon 46** ☿  
Pacific King salmon loin,  
grilled citrus, roasted garlic, red chili

**Grilled Octopus 36** ☿  
salsa verde

**Sablefish 52** ☿  
served with pickled turnips and bok choy,  
cherry blossom shoyu vinaigrette.

**Catch of the Day MP**  
Chef's seasonal daily creation

**Sea to Sky 35** ✨  
confit oyster mushroom, sautéed artisan grains and  
legumes, pumpkin seed pesto, seasonal root vegetables,  
shaved carrots, maple sherry grilled tofu

**Black Oyster Mushroom Steak 30** ✨ ☿  
confit and marinated Pemberton Meadows mushroom,  
finished on the grill

🌿 Vegan   🌿 Vegetarian   ☿ Gluten Free

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

grill room

AT FAIRMONT CHATEAU WHISTLER

steaks

63 Acres focus strictly on quality. Consistently delivering delicious cuts of beef raised ethically, naturally and locally.

☿  
**6oz Beef Tenderloin 55**  
63 Acres Farms Canadian AAA

**8oz Beef Tenderloin 68**  
63 Acres Farms Canadian AAA

**10oz Beef Striploin 66**  
63 Acres Farms Canadian AAA

**14oz Beef Ribeye 95**  
63 Acres Farms Canadian AAA

**Surf & Turf 65**  
24hr braised short rib,  
citrus butter poached half lobster tail, classic Béarnaise

to share

☿  
**36oz Tomahawk 199**  
63 Acres Farm Canadian AAA  
served with a trio of sauces

elevate

Seared Foie Gras 12 *per oz* ☿  
Fresh Shaved Truffle MP ☿  
Citrus Butter Poached Half Lobster 28 ☿  
Pan Seared Hokkaido Sea Scallops(3) 22 ☿  
Sautéed Jumbo Prawns(3) 25 ☿

sides

Brussels Sprouts & Almonds 12 ☿ ✨  
Sautéed BC Mushrooms 18 ☿  
Burnt Honey Glazed Beets & Pumpkin Seeds 12 ☿ 🌿  
Creamed Kale 12 ☿ 🌿  
Grilled Broccolini with Whipped Chèvre 12 ☿  
Market Vegetables 10  
Mushroom Risotto with Shaved Truffle 18 ☿  
Truffle and Herb Lumberjack Fries 8 🌿  
Pomme Purée 9 ☿ 🌿  
Pomme Aligot 18 ☿ 🌿

sauces

Peppercorn Sauce 8 ☿  
Madiera Jus 8 ☿  
Minted Salsa Verde 6 ☿ ✨  
Béarnaise Sauce 6 ☿ 🌿

