

# SNOW GLBES

— AT —

FAIRMONT CHATEAU WHISTLER



IN PARTNERSHIP WITH

# 5-course menu

*with pairings from Fever-Tree, Stella Artois,  
Roche Wines & Blasted Church Vineyards*

## AMUSE BOUCHE

*gin cured steelhead gravlax, brioche*

## FIRST COURSE

### BISON CARPACCIO

*bone marrow sabayon, Parmigiano Reggiano,  
pomme soufflé, shaved truffle, herb snow*

## SECOND COURSE

### WILD MUSHROOM RISOTTO

*foraged mushrooms, wild rice, pulled Gaspor Farms pork,  
Charmesan cheese, crispy kale, porcini dusted crackling*

## THIRD COURSE

### SEARED SCALLOPS

*roasted Ras El Hanout spiced carrot salad,  
apricot and ginger purée, fried carrot tops,  
toasted pine nuts*

## FOURTH COURSE

### SIGNATURE DRY AGED BEEF RIBEYE

*garlic and herb mashed potatoes,  
grilled Broccolini, roasted acorn squash,  
Brussels sprouts with caramelized onions, Madiera Jus*

## DESSERT PLATTER

*Pemberton spiced carrot cake,  
black bear dark chocolate hazelnut rock,  
red pepper Parmesan cheese raspberry macaron,  
blackcurrant pear mousse pill*

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*Consuming raw meats 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*