

The Chalet

AT FAIRMONT CHATEAU WHISTLER

Appetizers

Chalet Signature French Onion Soup <i>rich beef broth, crouton, melted Gruyère</i>	16
Liver Dumpling Soup <i>calf's liver dumplings in rich beef broth with fine herbs</i>	16
Roasted Pear and Goats Cheese Salad <i>spicy green salad mix, toasted walnuts, sherry vinaigrette</i>	16
Mushrooms on Toast <i>sautéed wild and tame mushrooms deglazed with brandy, veal jus and brown butter on baguette.</i>	18
Artisan Charcuterie <i>hand cured and smoked meats served with grainy mustard and house pickles</i>	28

Chalet Specialties

Crispy Pork Knuckle <i>knödel, braised red cabbage</i>	36
Veal Schnitzel <i>herb spätzle, braised red cabbage, sautéed Broccolini, mushroom gravy</i>	40
Pan Roasted Steelhead <i>baby tricolour potatoes, grilled Broccolini, preserved lemon tarragon cream</i>	36
Grilled Artisan Bratwurst Sausage <i>braised red cabbage, baby tricolour potatoes, pickled mustard seed</i>	32

Rösti

swiss style sautéed shredded potato cake
topped with your choice of

Sautéed Chicken Breast and Mushroom Cream 30
Émincé of Beef Stroganoff 35

Fondue and Chinoise

Cheese Fondue <i>minimum 2 persons</i> <i>molten Emmenthal, Gruyère, white wine and kirsch served with baguette</i>	36/person	Fondue Chinoise	
Additional Flavorings		From the Land <i>minimum 2 persons</i> <i>served with 5oz. AAA Beef</i>	34/person
Winter Truffle	10	From the Sea <i>minimum 2 persons</i> <i>served with 2 prawns, 2 scallops and 4oz. steelhead</i>	38/person
Foraged BC Mushrooms	8	Surf & Turf <i>minimum 2 persons</i>	46/person
Roasted Garlic and Fine Herbs	3		

Additions

2 Tiger prawns (8), 2 sea scallops (12),
3oz. steelhead (10), 3oz. AAA Alberta Beef (16)
vegetable plate (18)

Fondue Experience

\$84 per person | minimum 2 persons

Appetizers

Chalet Signature French Onion Soup <i>rich beef broth, crouton, melted Gruyère</i>	OR	Roasted Pear and Goats Cheese Salad <i>spicy green salad mix, toasted walnuts, sherry vinaigrette</i>
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Fondue

Cheese Fondue <i>Emmenthal, Gruyère, white wine and kirsch served with baguette</i>	&	Fondue Chinoise From the Land <i>lightly simmered aromatic chicken broth served with 5oz. AAA Beef</i>
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winter truffle (10), BC mushrooms (8), roast garlic and fine herbs (3)

Dessert

Chocolate Fondue
house made caramellini, banana bread, strawberries, banana and meringues