

Menu

4 Course
59 per person

Signature Wine Pairings Crafted by
Our Sommelier | \$60 per person

appetizers

Caesar Salad
Baby Gem Lettuce, Crispy Lardons, House Croutons,
Shaved Parmigiano, Cured Egg Yolk

Hokkaido Scallops
Pork Belly, Sweet Potato Jam,
Coconut Adobo Sauce
Supplement | 6

Black Tiger Shrimp Cocktail
Tomato, Horseradish, Lemon

Steak Tartare
Egg Yolk Jam, Toasted Brioche
Supplement | 6

soup

Roasted Butternut Squash Soup
Pumpkin Seed Gremolata

Tomato Gin Soup
(Minimum Two People)
BC Mushrooms, Double Smoked Bacon
Flambéed Tableside with Blackcomb Gin
Supplement | 6 per person

seafood

Optional Course
Chilled Seafood Platter
(Minimum Two People)
Tiger Prawns, Tofino Albacore Crudo,
Oysters, Octopus
*Served with Cocktail Sauce,
House-made Hot Sauce, Lemon,
Chef's Seasonal Mignonette
Supplement | 20 per person*

Oysters
Supplement | 4 Per Oyster
Plum Mignonette
House Granita

mains

Fraser Valley Chicken Breast
Brown Butter Potato Puree,
Corn Succotash, Madiera Jus

Pacific Ling Cod
Preserved Lemon Fingerling Potatoes,
Confit Cherry Tomatoes, Pistachio Beurre Blanc, Basil

Vegan Gnocchi
Pomodoro Sauce, Vegan Ricotta, Roasted Almond,
Preserved Tomato, Basil

Crispy Duck Breast
Roasted Fingerling Potatoes, Brussels Sprouts,
Mostarda Marmalade, Madeira Jus

Alberta Sterling Silver 6oz Striploin
Brown Butter Crushed Potatoes, Baby Carrots,
Broccolini, Madeira Jus

6 oz Tenderloin | supplement 20

14oz Ribeye | supplement 30

Tomahawk for two | supplement 80 per person

Elevate Your Entrée Experience
Pan Seared Hokkaido Sea Scallops(2) 18
Sautéed Jumbo Prawns(2) 12

*Please ask your server if you would like your meal expertly paired
with our sommelier's selections by the glass*

Please inform one of our waiting staff if you have any food allergies or food intolerances

Locally Sourced Vegan Vegetarian Gluten Free

to start

Buratta Salad 36
Strawberry, Jalapeno, Celery, Pistachio
**Can be made vegan on request*

Tofino Albacore Tuna Crudo 30
Fermented Plum, Fish Sauce Caramel,
Peanuts, Herbs, Crispy Shallot

Crab Cake 32
Romesco, Lemon

Québec Foie Gras Mousse 36
BC Blueberry Port Chutney, Hazelnut, Toasted Brioche

river & ocean

BC King Salmon 49
Seasonal Accompaniments

BC Halibut 53
Seasonal Accompaniments

Catch Of The Day MP
Chef's Daily Creation

steaks

6oz Beef Tenderloin 69
Sterling Silver- Canadian AAA Alberta

10oz Beef Striploin 73
Sterling Silver- Canadian AAA Alberta

14oz Beef Ribeye 84
Sterling Silver- Canadian AAA Alberta

20oz Bone In Ribeye 99
Canadian Prime

Wagyu Butcher's Cut
Market Price

to share

26oz Bone in Striploin 134
Canadian Prime

44oz Tomahawk 249
Canadian AAA
Trio of Sauces

20oz Roasted Cedar Planked Steelhead 99
Creamy Leeks, Béarnaise & Salsa Verde

30oz Prime T-Bone 169
Canadian AAA

elevate

Citrus Butter Poached Lobster Tail 56
Pan Seared Hokkaido Sea Scallops(3) 27
Sautéed Jumbo Prawns(3) 25
Seared Foie Gras 32

sides

Pemberton Beets, Chevre Queso, Pumpkin Seed Gremolata 18
Sautéed BC Mushrooms 20
Honey Glazed Baby Carrots 17
Sautéed Kale with Brown Butter & Miso 14
Asparagus with Béarnaise 18
Avonlea Clothbound Cheddar Mac & Cheese 19
Charred Broccoli
with Fermented Chili Aioli & Potato Crackling 15
Brown Butter Pemberton Potato Purée 15
Truffle Fries with Parmesan Aioli 18

Sauces

Madeira Jus 7
Béarnaise Sauce 5
Chimichurri Sauce 5
Bone Marrow Emulsion 7

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



Fairmont Chateau Whistler
is a proud partner of Ocean
Wise and is committed to
featuring many sustainable
seafood options that
support healthy oceans.

