





The Wildflower

3 - Course | \$49 per person


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


APPETIZERS

West Coast Seafood Chowder 
Salmon, Shrimp, Clams, Scallops



Roasted Tomato Bisque 
Chive Oil



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



Burrata Salad 
Strawberry, Jalapeno, Celery, Pistachio
Supplement | 12

Octopus 
Romesco, Olives, Marcona Almonds
Supplement | 8

MAINS


Local BC Chicken Breast 
Brown Butter Pomme Puree,
Corn Succotash, Fermented Tomato
Butter Sauce


Pacific Ling Cod 
Confit Radish, Broccolini,
Pistachio Beurre Blanc, Basil


Fraser Valley Duck Breast 
Brussels Sprouts, Fingerling Potatoes,
Mostarda Marmalade, Jus

Mushroom Risotto 
BC Mushrooms, Cashews, Pecorino
**Can be made Vegan on request*



Elevate Your Entrée Experience
Pan Seared Hokkaido Sea Scallops(2) 18
Sautéed Jumbo Prawns(2) 12
Citrus Butter Poached Lobster Tail 56

6oz Tenderloin 
Asparagus, Mustard Aioli,
Brown Butter Crushed Potatoes, Madeira Jus
Supplement | 20



14oz Ribeye 
Asparagus, Mustard Aioli,
Brown Butter Crushed Potatoes, Madeira Jus
Supplement | 30

10oz Striploin 
Asparagus, Mustard Aioli,
Brown Butter Crushed Potatoes, Madeira Jus
Supplement | 25


CHILLED & RAW

West Coast Oysters 30 
Plum Mignonette, House Made Granita,
Fresh Horseradish



Steak Tartare 32
Egg Yolk Jam,
Toasted Brioche

Tofino Albacore Crudo 32 
Fermented Plum, Fish Sauce Caramel,
Peanuts, Herbs, Crispy Shallots



APPETIZERS


Hokkaido Scallops 34 
Pork Belly, Sweet Potato Jam,
Coconut Adobo Sauce

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


Chicory Salad 27 
Creme Fraiche Dressing, Pickled Pear,
Candied Pecans, Manchego

MAINS

Short Rib 61 
Pemberton Potato Purée, Crispy Onions,
Red Wine Jus

Rigatoni 38 
Short Rib Ragù, Mushrooms, Pecorino

Dungeness Crab Tagliatelle 69
Vermouth, Chili Butter, Saffron,
Smoked Tomato, Pine Nuts

Vegan Gnocchi 36 
Pomodoro Sauce, Vegan Ricotta,
Roasted Almond, Preserved Tomato, Basil
Add Burrata | 8

STEAKS



All Steaks are served with
Asparagus, Mustard Aioli,
Brown Butter Crushed Potatoes,
Madeira Jus



6oz Beef Tenderloin 74 
Alberta AAA

14oz Beef Ribeye 89 
Alberta AAA

10oz Striploin 79 
Alberta AAA

FISH

BC Salmon 57 
Cauliflower, Spinach, Bacon,
Popcorn Beurre Blanc, Puffed Grains

BC Halibut 61 
Radish, Peas, Cherry Tomatoes, Olive Oil Espuma

Catch of the Day MP
Chef's Daily Creation

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



Locally Sourced



Vegan



Vegetarian



Gluten Free



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



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