



WINTER

What better way to bring in the New Year than by sharing a meal with a loved one. This menu will bring out your inner epicurean and allow you to explore the different possibilities of pairing food with wine.

Jason Mitchell, Sous Chef
Jay Whiteley, Sommelier

FIRST

BC Forest Mushroom Salad
Roasted tomato, chestnuts & Pecorino
Rocca della Macie, Chianti Classico

 Braised Octopus
Belgian Endive, blood orange segments & chorizo vinaigrette
Tio Pepe, Fino Sherry

Chicken Liver Terrine
Brioche & Okanagan fruit relish
Nichol Vineyard, Pinot Gris

BC Beef Carpaccio
Bib lettuce & grainy mustard vinaigrette
Joie, Noble Blend

Sunchoke Soup
Double smoked bacon & tarragon oil
Laughing Stock, Chardonnay

Shellfish Broth
Fine herbs, diced lobster & saffron oil
Twisted Tree, Viognier-Roussanne

MAIN

 Smoked Sablefish
Fingerling potato, braised fennel, tomatoes & crème fraîche
Chanson Pere et Fils, Rully

Pan Roasted Duck Breast
Pumpkin risotto, wilted spinach & crabapple glaze
Orofino, Gamay Noir

Sterling Silver Alberta Pork Chop
BC forest mushrooms & colcannon potatoes
Santa Ema, Syrah

Veal Osso Bucco
Gnocchi & gremolata
Dunham and Froese, Amicitia

BC Beef Duo
Tenderloin, béarnaise sauce, red wine braised shortrib, young vegetables & whipped potatoes
Nk'Mip, Meritage

Roasted Lamb Loin
Potato & leek pavé with Pecorino & juniper jus
Luigi Bosca, Malbec

DESSERT

Black Forest Cake
Birkenhead black cherries
Kermode, Blackberry Port

Pear Trio
Caramel poached pear, flourless walnut biscuit & butter chocolate mousse, pear-cinnamon crème brûlée
Michele Chiarlo, Moscato d'Asti


Rocky Road Cheesecake
Chocolate sauce & caramel dipped home-made marshmallow
Whistler, Pinot Noir Ice Wine

THREE COURSES

49

89

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans-fats.

 The Fairmont Chateau Whistler is proud to be partnered with the Vancouver Aquarium's Ocean Wise program, offering ocean-friendly seafood options to our guests.