

# The Chalet

AT FAIRMONT CHATEAU WHISTLER

## Appetizers

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

## Chalet Specialties

<b>Crispy Pork Knuckle</b> <i>knödel, braised red cabbage</i>	36
<b>Veal Schnitzel</b> <i>herb spätzle, braised red cabbage, sautéed Broccolini,</i>	40
<b>Pan Roasted Steelhead</b> <i>baby tricolour potatoes, grilled Broccolini, preserved lemon tarragon cream</i>	36
<b>Grilled Artisan Sausage</b> <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 32  
Émincé of Beef Stroganoff 35

## Fondue and Chinoise

**Cheese Fondue** *minimum 2 persons* **36/person**  
*molten Emmenthal, Gruyère, white wine and kirsch served with baguette*

### Additional Flavorings

Winter Truffle	10
Foraged BC Mushrooms	8
Roasted Garlic and Fine Herbs	3

Single Artisan Sausage (10)
Artisan Sausages (20)
Side Schnitzel (20)
Sauerkraut Caraway (5)

### Fondue Chinoise

**From the Land** *minimum 2 persons* **34/person**  
*served with 5oz. AAA Beef*

**From the Sea** *minimum 2 persons* **38/person**  
*served with 2 prawns, 2 scallops and 4oz. steelhead*

**Surf & Turf** *minimum 2 persons* **46/person**  
*served with 3oz. AAA Beef, 2 prawns, 2 scallops and 3oz. Wild BC salmon*

### Additions

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

## Fondue Experience

\$85 per person | minimum 2 persons

### Appetizers

**Chalet Signature French Onion Soup**  
*rich beef broth, crouton, melted Gruyère*

OR

**Roasted Pear and Goats Cheese Salad**  
*spicy green salad mix, toasted walnuts, sherry vinaigrette*

### Fondue

**Cheese Fondue**  
*Emmenthal, Gruyère, white wine and kirsch served with baguette*

**Fondue Chinoise From the Land**  
& *lightly simmered aromatic chicken broth served with 5oz. AAA Beef*

*winter truffle (10), BC mushrooms (8), roast garlic and fine herbs (3)*

### Dessert

#### Chocolate Fondue

*house made caramellini, banana bread, strawberries, banana and meringues, marshmallow, pineapple*