



CELEBRATING OUR 39TH ANNIVERSARY

5-COURSE PRIX FIXE MENU \$39

— *first* —

BUTTERNUT SQUASH SOUP

with butternut squash tartlet, curried oil, chives

— *second* —

BC OYSTERS FOUR WAYS

fresh shucked oysters with cucumber pearls, horseradish cream, thai sauce and bloody mary

ROOTDOWN FARM BEET SALAD

roasted assorted beets with rosemary goat cheese foam, pickled pear and spiced pecan

BC SOCKEYE SALMON SUSHI ROLL

thinly sliced salmon and avocado, yuzu mayo, daikon and citrus soy

QUEBEC FOIE GRAS PARFAIT (8.00 supplement)

goodfield farm ground cherry compote and red wine gel, house baked brioche and pistachio

— *third* —

PEMBERTON SUNCHOKE RISOTTO

arborio rice, sunchoke chips, mascarpone, chives and grana padano

— *main* —

BC PETRALE SOLE

with hazelnut and citrus crumb and saffron marinated potatoes, green beans, lemon and caper butter sauce

CERTIFIED ANGUS BEEF TENDERLOIN 6 OZ (20.00 supplement)

parmesan polenta and honey roasted delicata squash, sauteed pemberton kale with chilli, ruby port and red wine sauce

YARROW MEADOWS DUCK BREAST

roasted duck breast served with duck spring roll, fall vegetables + sesame soy vinaigrette

WILD + CULTIVATED MUSHROOM BUCATINI

fresh hand made pasta with roasted mushrooms and three cheese fonduta, herb gremolata and grana padano

— *dessert* —

VALRHONA CHOCOLATE MARQUISE

crispy feuilletine base layered with cake, dark chocolate mousse and caramel

YUZU + RASPBERRY CHIFFON CAKE

yuzu and raspberry mousse layered with lemon cake, pistachio ganache and fresh raspberry

ASSORTED PETIT FOURS

featuring housemade macaron, chocolates and fruit jellies, financiers and maple fudge

We missed you, Whistler. ❤️ Welcome back!



4222 VILLAGE SQUARE WHISTLER, BC, CANADA

SMALL PLATES

BUTTERNUT SQUASH SOUP

with butternut squash tartlet, curried oil, chives 16.5

ROOTDOWN FARM BEET SALAD

roasted assorted beets with rosemary goat cheese foam, pickled pear and spiced pecan 19.5

BC OYSTERS FOUR WAYS

fresh shucked oysters with cucumber pearls, horseradish cream, thai sauce and bloody mary 19.5

BC SOCKEYE SALMON SUSHI ROLL

thinly sliced salmon and avocado, yuzu mayo, daikon and citrus soy 19.5

QUEBEC FOIE GRAS PARFAIT

goodfield farm ground cherry compote and red wine gel, house baked brioche and pistachio 23.5

JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce | 4 pieces 19.5 | 6 pieces 28.5

LARGE PLATES

all large plates can be gluten-free.

CERTIFIED ANGUS BEEF TENDERLOIN STEAK 6OZ

parmesan polenta and honey roasted delicata squash, sauteed pemberton kale with chilli
ruby port and red wine sauce 49.5

larger sizes available

YARROW MEADOWS DUCK BREAST

roasted duck breast served with duck spring roll, fall vegetables + sesame soy vinaigrette 41.5

QUEBEC VENISON LOIN

crusted with black pepper served with goat cheese and beet ravioli
rootdown farm beets, white turnip and peppercorn sauce 43.5

BC PETRALE SOLE

with hazelnut and citrus crumb and saffron marinated potatoes, green beans, lemon and caper butter sauce 39.5

WILD + CULTIVATED MUSHROOM BUCATINI

fresh hand made pasta with roasted mushrooms and three cheese fonduta, herb gremolata and grana padano 29.5

DAILY SEAFOOD ADDITION

fresh, sustainable ocean wise produce including seasonal produce AQ

accompaniments for the table

PACIFIC PRAWN	5 ea	TRUFFLE FRIES	11.5
SAUTEED MUSHROOMS	11.5	HOUSE FRIES	9.5
		SAUTEED KALE	12.5

Executive Chef, James Walt

araxi

SOMMELIER SUGGESTED WINE PAIRINGS

— 39 —

FIRST

butternut squash soup

Gancia P.R.ose Spumante Brut Rose, Piedmont, Italy NV

SECOND

bc oysters four ways

Quails' Gate Chenin Blanc, Okanagan, BC 2019

bc sockeye salmon sushi roll

Aquilini Sauvignon Blanc, Red Mountain, Washington, USA 2018

quebec foie gras parfait

Fort Berens Rose, Lillooet, BC 2019

bc pear and endive salad

Synchromesh Riesling, Naramata/Okanagan Falls, BC 2019

THIRD

pemberton sunchoke risotto

MAIN

rossdown farm roast turkey

O'Rourke's Peak Cellars Pinot Noir, Okanagan, BC 2018

canada triple a beef tenderloin 6 oz

CedarCreek Estate Merlot, Okanagan, BC 2017

bc petrale sole

Meyer Family Tribute Series Chardonnay, Naramata, BC 2018

wild + cultivated mushroom bucatini

Tenuta di Arceno Chianti Classico, Toscana, Italy 2017

DESSERT

valrhona chocolate marquise

Burrowing Owl Coruja, Okanagan, BC NV

pumpkin tart

Quails' Gate Optima Botrytis Affected, Okanagan, BC 2018

assorted petit fours

LaStella Moscato d'Osoyoos, Okanagan, BC 2018