



2024 NEW YEAR'S EVE TASTING MENU

FIRST SEATING - \$149 PER GUEST

APPETIZER

LOCAL BUTTERNUT SQUASH SOUP

spiced creme fraiche, apple curry oil, maple glazed hazelnuts

BC ALBACORE TUNA TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, shaved daikon radish, ponzu sauce

QUEBEC FOIE GRAS PARFAIT

house baked brioche, ruby port gel, okanagan apple and pear chutney
candied orange zest, toasted pistachio

DINOSAUR KALE 'CAESAR' SALAD

classic caesar dressing, golden ears feta, black pepper and sourdough crumb
marinated chickpeas and preserved lemon

WILD BC SOCKEYE SALMON BATTERA

box style sushi, salmon sashimi, lemon, avocado, citrus gel, citrus adjusted soy

MAIN COURSE

GRILLED ANGUS BEEF TENDERLOIN

pemberton potato pave, sauteed broccolini, chimichurri, red wine sauce

ROASTED YARROW MEADOWS DUCK BREAST

sesame soy vinaigrette, local spaghetti squash, north arm farm crosnes, pearl onions
roasted fennel, toasted pecans

TOFINO KING SALMON

sesame crusted with yuzu and ginger beurre blanc, brussels sprouts, globe carrots
herb oil, trout roe, chives

MISO MARINATED BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, quinoa, shaved radish
lemongrass+ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, roasted mushrooms, white wine, pemberton sunchokes, shaved black truffles
porcini crust, grana padano

DESSERT

BLACK FOREST GATEAU

dark and white chocolate mousse with flourless chocolate cake
brandied cherries and chantilly cream

ARAXI LEMON TART

baked lemon curd in a sweet pastry crust
sour cream ice cream and preserved raspberry coulis

SELECTION OF PETIT FOURS AND CHOCOLATES

featuring financiers, pate de fruit, and custom blended araxi dark chocolate

Culinary Director James Walt - Executive Chef Ying Gao

Director of Whistler Operations Darin Newton - Restaurant Director Jiri Duras