



NEW YEAR'S EVE TASTING MENU

SECOND SEATING - \$249 PER GUEST

APPETIZER

NOVA SCOTIA LOBSTER BISQUE

lobster, wild scallop boudin, shellfish oil, baby dill, squid ink cracker

ALBERTA ANGUS RESERVE BEEF TARTARE

chopped beef fillet, shallots, red onion, mustard aioli, egg yolk jam
grilled house ciabatta, black truffle

QUEBEC FOIE GRAS PARFAIT

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

KING CRAB + MATANE SHRIMP ROLL

yuzu mayonnaise, avocado, mango, shiso leaf, salsa verde, citrus soy

BLUE FIN TUNA SASHIMI

ponzu pearls, garlic chips, spicy miso glaze, ponzu sauce, shaved daikon radish

MID COURSE

PEMBERTON SQUASH + BLACK TRUFFLE RAVIOLI

brown butter sauce, crispy sage, toasted hazelnuts

HOUSE MADE RICOTTA GNOCCHI

local wild and cultivated mushroom fonduto, sunchoke chips, caramelized maitake mushrooms
add white alba truffles 29 per gram supplement (minimum order 2 grams per dish)

MAIN COURSE

DUO OF CANADIAN PRIME BEEF

slow cooked beef cheeks, roasted tenderloin of beef, pemberton potato pave
cauliflower puree, pickled hon shimeji mushrooms

ROASTED LOIN OF RED DEER VENISON

marinated cherry fig sauce, braised salsify, helmer's fingerling potatoes, brussels sprout leaves

ROASTED YARROW MEADOWS DUCK BREAST

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

MISO MARINATED BC SABLEFISH

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

ORA KING SALMON 'WELLINGTON'

tofino salmon wrapped with crisp pastry, spinach, wild mushrooms, citrus scented beurre blanc
steelhead roe, snipped chives

DESSERT

DARK CHOCOLATE + HAZELNUT BOMBE

valrhona chocolate mousse, toasted hazelnut praline, hazelnut chiffon, preserved raspberry coulis

CITRUS + PASSIONFRUIT GATEAU

passionfruit sponge, passionfruit bavaois, yuzu orange glaze, blood orange, mandarin segments

SELECTION OF PETIT FOURS

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