



CELEBRATING OUR 39TH ANNIVERSARY

5-COURSE PRIX FIXE MENU \$39

— *first* —

BUTTERNUT SQUASH SOUP

with sourdough croutons, spiced creme fraiche and curry oil

— *second* —

BC OYSTERS FOUR WAYS

fresh shucked oysters with horseradish cream, apple and ginger mignonette
ponzu pearl and spicy heirloom tomato relish

WILD + CULTIVATED MUSHROOM TART

butter crust, sauteed mushroom, onion jam, pickled shimeji, thyme gel and fig crema

MATANE SHRIMP IN EGG CREPE

avocado, smoked salmon, shiso, tomatillo salsa verde and yuzu gel

QUEBEC FOIE GRAS PARFAIT (8.00 supplement)

red wine poached bc pear, candied orange and port wine gel
house baked brioche and pistachios

— *third* —

BC RUTABAGA + APPLE

slow cooked and smoked with apple ginger chutney, toasted walnuts

— *main* —

YARROW MEADOWS DUCK BREAST

roasted brussels sprouts, local sunchoke puree, mixed heritage grains, sesame soy vinaigrette

CANADA TRIPLE A BEEF TENDERLOIN 6 OZ (20.00 supplement)

potato and red leicester cheese croquette, cauliflower, vaudouvan butter
cipollini onion, kale, port and red wine sauce

YUKON ARTIC CHAR

lightly citrus cured, carrot risotto finished with white wine and mascarpone
calamansi vinaigrette and grana padano

FRESH MADE CASARECCE 'PUTTANESCA'

pomodoro sauce, garlic, chilies, capers and kalamata olives
arugula, citrus crumb and grana padano

— *dessert* —

TROPICAL FRUIT BAVAROIS

passionfruit mousse layered with lemon-yuzu chiffon sponge cake
mango sorbet, coconut tuile and fresh mango

VALRHONA CHOCOLATE + CARAMEL TART

dark chocolate ganache in a sweet pastry crust
caramel infused chantilly cream and crisp chocolate wafer

ASSORTED PETIT FOURS

featuring housemade macaron, chocolates, pate de fruit, financier and maple fudge

We missed you, Whistler. ❤️ Welcome back!



4222 VILLAGE SQUARE WHISTLER, BC, CANADA

SMALL PLATES

BUTTERNUT SQUASH SOUP

with sourdough croutons, spiced creme fraiche and curry oil 16.5

WILD + CULTIVATED MUSHROOM TART

butter crust, sauteed mushroom, onion jam, pickled shimeji, thyme gel and fig crema 19.5

BC OYSTERS FOUR WAYS

fresh shucked oysters with horseradish cream, apple and ginger mignonette
ponzu pearl and spicy heirloom tomato relish 19.5

MATANE SHRIMP IN EGG CREPE

avocado, smoked salmon, shiso, tomatillo salsa verde and yuzu gel 19.5

QUEBEC FOIE GRAS PARFAIT

red wine poached bc pear, candied orange and port wine gel
house baked brioche and pistachios 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

potato and red leicester cheese croquette, cauliflower, vaudouvan butter
cipollini onion, kale, port and red wine sauce 49.5

larger sizes available

YARROW MEADOWS DUCK BREAST

roasted brussels sprouts, local sunchoke puree, mixed heritage grains, 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

YUKON ARTIC CHAR

lightly citrus cured, carrot risotto finished with white wine and mascarpone
calamansi vinaigrette and grana padano 41.5

FRESH MADE CASARECCE 'PUTTANESCA'

pomodoro sauce, garlic, chilies, capers and kalamata olives
arugula, citrus crumb 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, Jeff Park

Culinary Director Whistler, James Walt

araxi

SOMMELIER SUGGESTED WINE PAIRINGS

— 39 —

FIRST

butternut squash soup

Gancia Rose Spumante Brut Rose, Piedmont, Italy NV

SECOND

bc oysters four ways

Quails' Gate Chenin Blanc, Okanagan, BC 2019

wild + cultivated mushroom tart

Fort Berens Rose, Lillooet, BC 2019

quebec foie gras parfait

Miguel Torres Vina Esmeralda 'Coral Edition' (Moscatel, Gewurztraminer), Spain 2019

matane shrimp in egg crepe

Synchromesh Riesling, Naramata/Okanagan Falls, BC 2019

THIRD

bc rutabaga + apple

MAIN

yarrow meadows duck breast

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

canada triple a beef tenderloin 6 oz

CedarCreek Estate Merlot, Okanagan, BC 2017

yukon arctic char

LaStella Vivace Pinot Grigio, Okanagan, BC 2019

fresh made casarecce 'puttanesca'

Tenuta di Arceno Chianti Classico, Toscana, Italy 2017

DESSERT

tropical fruit bavarois

Quails' Gate Late Harvest Optima, Okanagan, 2018

valrhona chocolate + caramel tart

Burrowing Owl Coruja, Okanagan, BC NV

assorted petit fours

LaStella Moscato d'Osoyoos, Okanagan, BC 2018