

THE GRILLE

@ THE CINNAMON BEAR

DINE IN WHISTLER

3 COURSE MENU \$39

(Includes Daily Featured Glass of Wine)

First Course

WEST COAST STYLE CLAM CHOWDER

Smoked Black Cod . Clams . Bacon . Sweet corn

or

WARM OKANAGAN GOAT CHEESE

Pickled Beets . Caramelized Walnuts . Mixed Greens
Citrus & Maple Dressing

or

RUSTIC BRUSCHETTA

Toasted Baguette . Tomato . Artichoke & Truffle
Parmesan . Roast Garlic

Second Course

WILD BC SALMON

Smoked Tomato & Onion Vinaigrette . Broccolini
Watercress & Orange Salad

or

FREE RANGE CHICKEN

Roast Chicken Breast . Butternut Squash Gnocchi with Pancetta
Seasonal Vegetable & Jus Cuisson

or

LAMB SHANK

Olive Oil Poached Lamb Shoulder, Herb Pappardelle
Oven Roasted Tomato . Capers & Basil Sauce

Dessert Course

CHEESE CAKE

Shortbread Crust . Strawberry Sorbet
Rhubarb & Vanilla Bean Compote

or

APPLE CRUMBLE

Baked Granny Smith with Toasted Pecan
& Guinness Ice Cream

or

DUO OF CHEESE

Black Fig . Apricot Compote . Walnut Crostini

All Prices Are Subject To 12%HST

Ask About our Recommended Wine Pairings

**If you have a food allergy, please speak to the chef, manager, or your server*

Executive Chef Julian Owen-Mold is proud to partner with Vancouver Aquarium's Ocean Wise program to serve only the highest quality, Sustainable seafood to our guests.

