

Dine in Whistler **\$49 Three Course Menu**

Private chef dinner in the comfort of your home or hotel room.



WHISTLER
COOKS
CATERING

FIRST COURSE OPTIONS

Plum tomato and Thai basil soup - garnished with a Turkish olive emulsion and roasted pine nuts

Salt spring island cheese salad - Corn meal crusted Brie, pine nuts, tomatoes and cherry vinaigrette on a bed of baby greens.

MAIN COURSE OPTIONS:

Pan seared and sous-vide cooked Pacific halibut - served with a tobiko beurre blanc

Roasted free range chicken supreme -stuffed with fresh sage and lemon confit and topped with bourbon demi-glace

Winter squash, beet and goat cheese pavé - served on a celery root and almond silk purée.

Wellington Style beef tenderloin - wrapped in a puff pastry served over morel mushrooms and a mole sauce.

DESERT OPTIONS:

Sticky pudding- served with a toffee sauce and local vanilla gelato

Molten cake- served with a pineapple and strawberry caramel