



Dine in Whistler

\$39

APPETIZER CHOICES

Butter Lettuce - Poached egg, bacon lardon

Soup - Heirloom tomato, parmesan mousse

Oysters - Halfshell, fresh horseradish

Risotto - Fresh green pea, truffle pecorino

Albacore tuna - Mushroom miso broth, edamame

Braised Pork Belly - Dungeness crab, cilantro

MAIN COURSE CHOICES

Bouillabaisse - Westcoast seafood, saffron rouille

Fish - Daily creation, seasonal

Buffalo Shortrib - Wild mushroom foie gras pasta, cauliflower

Free Range Chicken - Morel mushroom cream, Pemberton asparagus

Lamb Chop - Braised lamb moussaka, confit garlic

Flat Iron Steak - Grilled spring vegetables, merlot reduction

DESSERT CHOICES

Lemon Tart - Coconut, cream cheese berry sorbet, grapefruit

Japanese Mojito "Soup" - Vanilla bean frozen yoghurt, elderflower infused seasonal fruits

Cappuccino - Kaluha custard, fleur de sel streusel, milk chocolate sorbet

Dark Chocolate Pistachio Frozen Mousse - Candied pistachio, sour cherry

Nitro Ice Cream (\$10 supplement) - Sundae toppings, tableside, minimum 2 people