

vegetarian from the ocean appetizers from the grill for the table



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AT FAIRMONT CHATEAU WHISTLER

appetizers

Tomato Gin Soup 18

BC mushrooms, double smoked bacon or confit duck,
flambéed tableside with Schramm Gin

Seared Foie Gras 27

brioche, cognac glazed apples, poached cranberries, hazelnut butter

Beef Tartare 24

prepared tableside with traditional garnishes,
baguette crostini

Pork Belly and Diver Scallop 22

butternut squash and pumpkin seed crumble, spiced crab apple puree,
cranberry gastrique

Harvest Salad 17

roasted squash, dried fruit, maple, pumpkin seeds, hazelnuts,
baby kale, squash vinaigrette

Signature Caesar 17

romaine hearts, creamy garlic dressing, pancetta,
crispy anchovy, cured egg yolk

Jumbo Shrimp Cocktail 26

white bean and roast garlic puree, winter vegetable,
white bean and arugula salad

Dungeness Crab Cake 28

avocado puree, fennel and horseradish slaw,
tomato and ginger jam

Carrot "Marrow" 16

rooftop honey roasted carrot, stuffed with cashew and ginger butter,
topped with red wine braised jackfruit, puffed rice crisps

Half Dozen Oysters 22

Chef's market selection with Caesar mignonette, fresh horseradish

Chilled Seafood Platter For two 99 | For four 195

Atlantic lobster, prawns, oysters,
mussels & clams, cracked crab,
cocktail sauce, marie rose, mignonette

from the grill

Tenderloin 6oz 46 | 8oz 57

New York 10oz 48

Rib Eye 12oz 50

Bone-In Rib Steak 20oz 60

Brant Lake Wagyu Rib Eye MP

Pemberton Meadows Dry Aged Rib Eye MP

Brant Lake Wagyu Beef Striploin 75

8oz california cut

Veal Chop 16oz 58

Bison Striploin 10oz 65

Rack of Lamb 12oz 59

The Whole Beast MP
daily cut from our grass fed Highland steer

vegetarian

Market Risotto 24
seasonal creation from locally inspired ingredients

Surf & Turf 64
6 oz tenderloin, butter poached half Atlantic lobster tail,
asparagus and sauce béarnaise

Beef Tenderloin Neptune 66
6oz beef tenderloin topped with Dungeness crab
and sauce Choron

Gaspor Farms Porcelet Duo 60
milk fed piglet sous vide and roast loin

Brome Lake Duck Duo 35
pan roasted duck breast and confit duck leg

Steak Tasting
85 per person with 2 sides and 2 sauces
a selection of our premium cuts

from the ocean

Albacore Tuna 38
grilled lemon

Gindara Sablefish 44
grilled lemon

BC Cedar Plank Salmon 39
rooftop honey glaze, pickled shallot, bitter green salad

Chef's Catch MP
locally sourced, Oceanwise fish feature,
daily inspired accompaniments

for the table

vegetables
Brussels Sprouts 12
bacon cream

Sautéed BC Mushrooms 12

Young Carrots 12
almonds, ricotta cheese,
peppered blood orange glaze

Garlic-Creamed Spinach 12
and Kale

Orange Glazed Roasted Beets 12
hazelnut crumble, green onions

Grilled Asparagus 18
sauce béarnaise

Market Vegetables 10

starch
Tomato Mac N' Cheese 15

bocconcini cheese, fresh basil,
balsamic reduction

Market Risotto 12

Hand Cut Fries 12
truffle and Parmesan

Mashed Potatoes 10

Truffled Celeriac and Parsnip
Gratin 15
gruyère cheese

Aligot 15
cheese and garlic mashed potato

seafood

Butter Poached 35
Atlantic Lobster Tail

Pan-Seared Sea Scallops (3) 32

Sautéed Jumbo Prawns (3) 24

Lobster Mac N' Cheese 20
bacon and peas

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.

A cooking step is needed to eliminate potential bacteria or viral contamination

- Medical Health Officer, Vancouver Coastal Health Authority

sauces

Peppercorn Sauce 8

Madeira Jus 8

Sauce Béarnaise 6

Citrus Beurre Blanc 6

Chimichurri 6

Fois Gras Jus 12

toppings

Blue Cheese 8

Neptune 20

Seared Foie Gras 35

AAA/CAA Four Diamond Rated

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