

fine dining without going out

To arrange a private meal at your suite, please contact us at [connect@whistlerwired.com](mailto:connect@whistlerwired.com) or call 604-932-6283 with your details.

Please allow 48 hours to confirm your in-suite dining reservation.



## Menu

### to start

#### Soups

- sweet corn and basil soup
- carrot, orange and ginger soup
- roasted butternut squash soup
- tomato basil soup
- seafood chowder

#### Salads

- Spinach with cranberries, pumpkin seeds and a cranberry vinaigrette
- organic greens with tomatoes and a balsamic vinaigrette
- classic caesar salad
- tomato bocconcini



## Whistler Wired In-Suite Dining

## MENU

Stay in  
Be served  
Fine dine

## main

Ask about organic options

### grilled rib-eye steak / New York / tenderloin

- with a classic peppercorn sauce
- with a mushroom demi-glace

### ginger beef

- ginger and garlic marinated beef sauteed with broccoli, tomato, onion and a sweet chili sauce

### classic shepherd's pie

- beef and lamb in a rich gravy with carrots and onions topped with a creamy mash and cheddar cheese.

### roast pork tenderloin

- roasted with thyme and rosemary, accompanied by apple sauce and gravy

### roast beef

- thinly or thickly sliced with gravy and horseradish
- Yorkshire pudding

### beef bourguignon

- slow braised beef with red wine demi-glace, carrots, onions and mushrooms

### roast leg of lamb

- with a mint gravy

### roast rack of lamb

- with a Dijon, garlic, rosemary crust

## Poultry

### pear and gorgonzola chicken

- pear, gorgonzola and walnut filled chicken breast with a port demi-glace

### chicken marsala

- grilled chicken breast with a marsala mushroom cream sauce

### coq au vin

- roasted chicken with a bacon, tomato, onion and mushroom demi-glace

### simply roasted

- whole chicken quartered with an apple pecan compote

## BC Salmon and Local Seafood

### grilled BC salmon fillet

- with a sesame wasabi glaze
- with a honey mustard dill glaze
- with a maple glaze and peach chutney

### baked halibut

- in a coconut cumin cream sauce

### seafood lasagna

- with salmon, shrimp, scallop, mushroom and spinach layered in a creamy béchamel sauce

### BC salmon wellington

- baked in a phyllo pastry with a dill, onion, mushroom duxelle and a creamy hollandaise sauce



## sides

- roasted garlic rosemary organic Pemberton potato nuggets
- roast garlic creamy mash
- lemon risotto
- rice pilaf with herbs
- pepper and thyme scalloped organic Pemberton potatoes
- local seasonal veggies

## Breads

- White, mixed grains or focaccia
- Butter or olive oil/balsamic vinegar

## desserts

**fresh baked pies** – apple, mixed berry, local seasonal fruits

**classic New York cheesecake** – with local organic raspberry or strawberry topping

**lemon raspberry tart**

**sticky toffee pudding**

**decadent chocolate mousse**



Three-course menus start at \$65 per person, applicable tax and an 18% service fee