Whistler TASTING TOURS

Finer Things Tour*

Bearfoot Bistro

The group is hosted underneath the restaurant in an impressive 15,000-bottle wine cellar where guests learn to saber open a bottle of champagne with a sword.

Executive Chef and 2008 Canadian Culinary Champion, Melissa Craig, prepares an amuse-bouche tasting plate that varies with what she has fresh in the kitchen and sure to be delicious.

Sumac Ridge Stellar's Jay Brut

Hy's Steakhouse

Cajun crusted blackened ahi tuna or beef tenderloin in a teriyaki sesame seed sauce or curried lentils with cream cheese in a phyllo pastry.

Nk'Mip Pinot Noir

Quattro

Veal scaloppini with bocconcini, tomato, and basil or wild Pacific salmon, arugula with orange fennel vinaigrette both sided with a signature Quattro pasta. Vegetarian pasta dish available.

Mission Hill Cabernet Merlot

FireRock

Chef will serve their choice of seasonal dessert (ie. artisan cheese plate).

Inniskillin Riesling or Prospect Vidal Icewine

Tour Price: $114.99 + 5% GST
Wine Pairings: $29.99 + 5% GST

Hidden Gems Tour*

Brewhouse

The group will begin the evening at Whistler Villages only brewery to enjoy the signature margherita wood-fire pizza.

Guests having the pairing will try a flight of beer, three 3oz glasses, with tasting notes provided by the knowledgeable Brewhouse staff. The beers are brewed onside upstairs in the Vats.

Signature beers brewed onsite

Elements Urban Tapas Parlour

BC wild salmon pan seared and baked in fresh flavours served over a bed of fresh vegetables or barley lentil croquet, sautéed kale and tomato relish.

Prospect Sauvignon Blanc

Stonesedge

Bangers and Mash. Grilled pork sausages accompanied with braised red cabbage, mustard seed gravy and crispy sage and onions.

Crush Pad Red or Calliope Sauvignon Blanc

FireRock or Caramba

Chef will serve their choice of seasonal dessert (ie. artisan cheese plate or berry crumble).

Inniskillin Riesling or Prospect Vidal Icewine

Tour Price: $89.99 + 5% GST
Beer & Wine Pairings: $29.99 + 5% GST

*Restaurants may change without notice. Alternate red or white wine pairing always available. Menus can be altered to accommodate vegetarians and most food allergies.

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