



JOE FORTES WHISTLER

Thank you for choosing Joe Fortes Whistler to host your next event!
We look forward to creating a memorable dining experience
for you and your guests.

4417 Sundial Place
604.932.5858 | info@joefortes.ca



JOE FORTES WHISTLER

BLACKCOMB DINNER | *\$105 per person

APPETIZER

JOE'S CLASSIC CAESAR SALAD

crisp romaine, focaccia croutons, grana padano parmesan

OR

BEEF CARPACCIO

grainy mustard, roasted garlic, grana padano parmesan, crispy capers

OR

CLASSIC TIGER PRAWN COCKTAIL

fresh horseradish, classic cocktail sauce

OR

CRAB CAKE

pan fried, lemon-basil aioli

OR

NEW ENGLAND CLAM CHOWDER

cream, bacon, thyme

MAIN

MISO MARINATED SABLEFISH

sesame quinoa, edamame, kale, sweet soy

OR

FILET MIGNON (8 OZ.)

butter-milk mashed potatoes, market vegetables

OR

ROASTED CHICKEN BREAST

local free range, fingerling potatoes, pancetta, brussel sprouts, honey glaze

OR

SPRING SALMON

lemon herb beurre blanc, market vegetables, roasted potatoes

OR

PRAWN & SCALLOP DUO

seared jumbo prawns & scallops, lemon beurre blanc, jasmine rice

DESSERT

KEY LIME PIE

meringue brûlée, raspberry coulis

OR

CRÈME BRÛLÉE

house-made biscotti, whipped cream



Recommended by the Vancouver Aquarium as an Ocean-friendly seafood choice.

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination. — Vancouver Medical Health Officer

Our Chef Team can accommodate any dietary restriction, such as vegetarian options. Please allow 48 hours notice. Prices are exclusive of applicable taxes and gratuities.

Please note, menu content and pricing subject to change without notice.



JOE FORTES WHISTLER

SEA TO SKY DINNER | *\$125 per person

FIRST COURSE

ASSORTED TENDER GREENS

apple, pecans, dried cranberries, grapes, blue cheese

OR

NEW ENGLAND CLAM CHOWDER

cream, bacon, thyme

SECOND COURSE

BEEF CARPACCIO

grainy mustard, roasted garlic, grana padano parmesan, crispy capers

OR

CLASSIC TIGER PRAWN COCKTAIL

fresh horseradish, classic cocktail sauce

OR

CRAB CAKE

pan fried, lemon-basil aioli

OR

FRESH OYSTERS

half dozen, served icy cold on the half shell

THIRD COURSE

MISO MARINATED SABLEFISH

sesame quinoa, edamame, kale, sweet soy

OR

FILET MIGNON (8 OZ.)

buttermilk mashed potatoes, market vegetables

OR

ROASTED CHICKEN BREAST

local free range, fingerling potatoes, pancetta, brussel sprouts, honey glaze

OR

SPRING SALMON

lemon herb beurre blanc, market vegetables, roasted potatoes

OR

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