



APRES-DISIAC TOUR*

This guided tour features 6 delicious courses at five award winning restaurants. Included is a visit to an impressive 15,000-bottle wine cellar where guests learn to saber champagne.

Mallard Lounge

Hand tied dim sum featuring BC spot prawn sui, scallop hai gow, and vegetable spring rolls.

Pint of Whistler Brewery Lager or White Pear

Bearfoot Bistro

A creative 3 piece tasting plate. Everything from fresh oysters to the chef's award winning crab croquets.

Sumac Ridge Stellar's Jay Brut

Fly's Steakhouse

Cajun crusted blackened ahi tuna sided with soy sauce, wasabi mustard and pickled ginger.

NK'Mip Pinot Noir

Quattro

Lamb sirloin with gnocchi pomodoro or pistachio crusted sablefish with seasonal vegetable.

Mission Hill Cabernet Merlot

The Mountain Club

Cheesecake topped with a fresh homemade berry sauce.

Inniskillin Riesling Icewine



Menus can be altered to accommodate vegetarians and food allergies. Each venue has a suggested wine pairing, but there is always the choice for an alternate red or white.

*Please note that menus are subject to restaurant availability.

Tour Time: 5:00pm - 8:15pm

Tour Price: \$119.99 - incl. Gratuities for all Servers and Drivers

Wine Pairings: \$34.99 - incl. Gratuities and 10% Liquor Tax