

# FIRE & SMOKE FOOD SHOW



**WHISTLER PRIVATE EXPERIENCE**

**Chef Frederic Royer  
Home Bistronomy**

**Serving anywhere in the Sea to Sky**

**[www.homebistronomy.com/smokeshow](http://www.homebistronomy.com/smokeshow)**

**[info@homebistronomy.com](mailto:info@homebistronomy.com)**

**604 935-6015**

**Whistler, BC**

A night of delicious entertainment  
bringing the evening out of the  
ordinary!

Let me transform your patio into a  
vivid show kitchen as we perform  
series of samples from BBQ classics,  
modern canapés to cocktails.



Choose six:

- Blazed French onion soup
- Smoked fresh local oyster,  
garlic butter
- Maple & Cedar BBQ  
salmon filet bites
- Reverse-charred steak,  
fingerling, salsa Verde
- Smoked lobster &  
parmesan butter canapé
- Spirit ignited chocolate  
fudge spheres
- Traditional crepe Suzette  
& flared citrus
- Fumed Old fashioned  
cocktail
- Smoldering holiday eggnog

