

The Magic of Maple — A Sugar Shack Dining Experience at Bearfoot Bistro

Wednesday, April 10 through Sunday, April 28, 2024 at the Bearfoot Bistro

Menu choices | \$60, \$90, \$150 | **Reservations:** [Insert Tock link here](#) or [website link](#)



Whistler, B.C. March 18, 2024 - A tradition rooted in centuries of Québec culture, Canada is proud to recognize the sugaring season as part of its heritage. Celebrating the maple tree sap harvest in Québec (sugaring season), where maple trees are tapped to collect the prized sap (liquid gold), is a spring tradition.

Sugar shacks are rustic cabins where sap collected from maple trees is boiled and reduced to create maple water, maple syrup, and various other maple products. Every spring, friends and family gather in the maple groves, and food is served family-style, accompanied by music and laughter.

In partnership with the [Québec Maple Syrup Producers](#) (QMSP) and [Maple from Canada](#), from April 10, you can experience a dinner reminiscent of this tradition as Bearfoot Bistro transforms the restaurant into a “*Cabane à sucre*” (Sugar Shack) to reflect this atmosphere and celebrate the magic of maple. “Maple from Canada is pleased to work with the team at Bearfoot Bistro to raise the awareness of maple products and with Culinary Director Dominic Fortin to proudly showcase his Québec heritage with these exceptional menus featuring maple products, reinterpreted with his innovative style,” said David Marino, Promotion and Market Development Director.

Culinary Director Dominic Fortin and his brigade have crafted a dining experience drawing from Fortin’s upbringing in Québec and fond memories of dinners with friends and family in the countryside at rustic sugar shacks. “We will be using some delicious products from the region of Charlevoix, where I grew up,” said Fortin.

The culinary team is excited to share their interpretation of dishes influenced by some of Québec’s sugar shack classics, elevated with a unique Bearfoot Bistro twist. Fortin says, “You can expect to taste our version of the classic Québec tourtière made with venison and beef served with a caribou jus, and for dessert, you certainly don’t want to miss our take on the classic maple cone — maple syrup, maple butter, and marshmallows are layered and covered in decadent dark chocolate, or the iconic maple taffy.”

The Bearfoot’s bar team has also developed exclusive maple-influenced cocktails to pair with your meal. Three menu options will be available so that you can celebrate the magic of maple with friends and family. Available only for a limited time this April. See menus and reserve your table at [bearfootbistro.com](#).

About The Bearfoot Bistro

No visit to Whistler is complete without an evening at Bearfoot Bistro. It is an experience that indulges all the senses. In addition to the award-winning menu, Bearfoot Bistro offers a wine list with more than 2,000 selections supported by a 15,000-bottle wine cellar with a cellar table to host private dinners. In the heart of the kitchen, the chef’s table.

[bearfootbistro.com](#)



About Quebec Maple Syrup Producers (QMSP) and Maple from Canada:

The Quebec Maple Syrup Producers (QMSP) represents 13,300 maple producers who proudly promote the Érable du Québec brand in Québec and support the efforts of the Canadian maple industry to raise international awareness of maple products and the Maple from Canada brand.

[maplefromcanada.ca](#)