

Appetizers, Salad & Soup

Celeriac & Heirloom Apple Soup

Preserved Lemon - Tahitian Vanilla, Parsley Oil

11

Sumac Ridge Gewürztraminer, Okanagan Valley, Canada

Pheasant Consommé

Pheasant Ravioli, Slivered Almonds

12

Alvears Amontillado Sherry, Jerez, Spain

White Asparagus & Watermelon Salad

Alberta Sheep Feta- Arugula

Muscat Vinaigrette

15

Main Divide Sauvignon Blanc, Marlborough, New Zealand

Organic Baby Spinach, Sorrel & Herb Salad

Cucumber- Spicy Walnuts

Strawberry- Black Pepper Vinaigrette

14

Main Divide Pinot Noir, Marlborough, New Zealand

Pan Seared Wild Gulf Prawns & Almond Picada

Petit Ratatouille - Artichokes & Wild Boar Bacon

17

Cline Viognier, Sonoma, U.S.A

Québec Veal Tenderloin Carpaccio

Warm Porcini Mushroom & Apple Charlotte

Dry Sherry Mignonette

18

Maine Divide Pinot Noir, Marlborough, New Zealand

Tian of Rock Crab & Red Quinoa

Watercress - Mustard Greens - Avocado Vinaigrette

17

Wayne Gretzky Chardonnay, Niagara, Canada

Pavé of Québec Duck Foie Gras

Cured Local Pig Trotters - Shitake Mushrooms

Candied Okanagan Apricots & Brioche

23

Main Divide Pinot Noir, Marlborough, New Zealand

Cauliflower & Cherry Stone Clam Risotto

Fresh Green Peas - Pecorino Romano

15

Main Divide Sauvignon Blanc, Marlborough, New Zealand

Braised Local Foothills Bison Brisket

Sweet Corn Puree - Soft Boiled Egg Yolk

Bone Marrow Chip

17

Should you have any dietary restrictions or specific needs,
please let us know and our Chef will be happy to arrange alternatives for you.
As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic,
or sustainable items whenever possible. All cuisine is prepared without artificial trans fat.
Chef Joseph Szakacs



Entrees

Grilled AAA Alberta Beef Tenderloin

Oxtail Croquette - Abalone Mushrooms - Cipollini Onion
Summer Squash - Cabernet Sauce
45

Rock and Vine Cabernet Sauvignon, Napa Valley, U.S.A

The Fairview Roasted Rack of Lamb

Organic Fondant Potato - Brocollini
Chili - Fennel Glaze

47

*Cline Ancient Vines Zinfandel, Sonoma, U.S.A * Organic*

Smoked Canadian Pork Tenderloin

Apple Walnut Stuffed Belly, Poplar Bluff Potato & Mustard Mash
Savoy Cabbage & Sweet Carrots - "Wheat Beer" Jus

38

Los Cardos Malbec, Mendoza, Arg

Green Peppercorn Rubbed Venison Loin

Sweet Potatoes Pave - Kohlrabi - Black Cherry Gastrique

45

McWilliam's Chardonnay, South Eastern Australia



Ginger & Pomegranate Glazed Breast of Duck

Shrimp & Bacon Stuffing - Crisp Semolina Gnocchi Romaine
Green Asparagus - Natural Jus

39

Main Divide Pinot Noir, Marlborough, New Zealand

Rosemary Scented Free - Range Chicken Breast

Almond Milk Risotto Croustis - Braised Tomato
Prosciutto Chicken Jus

36

*Cline Viognier, Sonoma, U.S. * Organic*



Slow Poached Atlantic Salmon & Seared Scallops

(Organically raised on the B.C Coast)
Fondant Potatoes & Squash Vegetables
Cray Fish & Chive Hollandaise

38

Wayne Gretzky Chardonnay, Niagara, Canada



Seared Pacific Halibut

Baby Bok Choy, Baby Corn & Oyster Mushrooms
"Hot & Sour" Fume, Miso Rouille

38

Sumac Ridge Gewürztraminer, Okanagan Valley, Canada

Butternut Squash & Organic Agria Potato Tower

Chanterelle Mushrooms
Chevre Noir, Melted Heirloom Tomato

28

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