




## appetizers


 banffshire applewood smoked blackmouth salmon  
salmon mousse, fennel and celery salad  
gaufrette potato, crème fraîche  
19

 broxburn tomato and goat cheese tart  
select garden vegetables, 18 year balsamic vinaigrette  
basil pudding, micro greens  
17



chermoula spiced ahi tuna  
désirée potato, niçoise salad  
3 minute quail egg  
21

 purée of sunchoke soup  
truffle perfume, arugula flan  
local radish, chrysanthemum flower  
15

foie gras of québec moulard duck  
pan seared with white truffle and pear panna cotta  
duck confit and mache salad, raspberry vincotto  
22

 sudo farms squash soup  
ginger crème fraîche truffle  
gruyère cracker  
16

butter poached nova scotia lobster  
taber corn and fennel galette  
pickled rémoulade, lobster cracker  
appetizer 32                      main course 59

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.   
As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible.  
All cuisine is prepared without artificial trans fat.

Stephan Merlo  
Maître d'Hôtel

Shivawn MacDougall  
Sommelier

Cory LeDrew  
Chef de Cuisine

## from our maplewood charcoal grill


served with local potato napoleon


snake river farms wagyu skirt steak 6oz  
market price

alberta bison rib eye 10oz  
47

dry aged alberta striploin 6oz  
38

## other entrées


pacific halibut with black truffle mousse   
princess potato purée, white asparagus  
pickled ramps, fennel air  
42


ballotine of wild spring salmon   
cannellini and fennel cassoulet, braised savoy cabbage  
lemon thyme bubbles  
41

noble farm licorice glazed duck breast  
confit of leg, pommes sarladaise, orange pressed duck juice  
47


pistachio dusted alberta lamb rack  
slow cooked lamb shank, goat cheese & okanagan apple gratin, braised cipollini sauce  
47

hazelnut crusted waskwei creek white tail deer  
salsify flan, haricots verts, blueberry gastrique  
48

saffron and arugula pasta with lobster and scallops   
fennel, artichokes, oven dried tomatoes, lobster 'bisque' sauce  
47

toasted pistachio and gorgonzola risotto   
beet gnocchi, seckel pear, licorice espuma  
37

## accompagniments

 sautéed wild mushrooms  
18

 local summer vegetables  
13

housemade worcestershire sauce  
5

kennebec boulangere potatoes  
with bleu des causses and candied walnuts 18  
or with 5 year old cheddar 15

pan seared québec foie gras  
21 / 50 grams 65 / 150 grams

green asparagus with béarnaise sauce  
13

horseradish hollandaise  
7