

## *First Plates*

### **Lemon Grass Infused Cornish Hen Consommé**

Shrimp Dumplings & Fine Vegetables

12

*Alvears Amantillado Sherry, Jerez, Spain*

### **Cauliflower Bisque**

Warm Lobster Salad & Lobster Foam

13

*Main Divide Riesling, Waipara, New Zealand*

### **Pavé of Québec Duck Foie Gras**

Cured Pig Trotters - Shiitake Mushrooms - Candied Okanagan Apricots & Brioche

25

*Main Divide Pinot Noir, Marlborough, New Zealand*

### **Hamachi Tuna Carpaccio**

Dungeness Crab Salad - Yellow Beet Lemon Confit Vinaigrette

21

*Canella Prosecco, Veneto, Italy*

### **Alberta Foothills Bison and Sweet Potato "Mille Feuille"**

Porcini Mushrooms - Dry Sherry Mignonette

19

*Main Divide Pinot Noir, Marlborough, New Zealand*

### **'Fairwinds' Goat Cheese & Arugula Salad (v)**

Oven-Dried Cocktail Tomatoes - Maple Caramelized Pecans - Balsamic-Truffle Vinaigrette

15

*Isabelle Sauvignon Blanc, Marlborough, New Zealand*

### **Almond Picada Seared Prawns**

Cannellini Bean Purée - Artichokes - Wild Boar Bacon

17

*Isabelle Sauvignon Blanc, Marlborough, New Zealand*

### **Duck - Confit Risotto**

Orange-Braised Salsify, Herbes & Manchego Cheese

15

*St. Francis Chardonnay, Sonoma, USA*

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 Yohan Courby



## *Second Plates*

### **Grilled Alberta Beef Tenderloin**

Syrah Braised Parsnip - Potato-Celeriac Gratin - Foie Gras Glaze  
45

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

### **Fairview Roasted Rack of Lamb**

Sweet Peppers - Goat Cheese Terrine - Almond Roasted Potatoes  
47

*Cline Zinfandel, Medocino, U.S.A \* Organic*

### **Ale Painted Rack of Québec Suckling Pig**

Braised Belly & Shoulder - Wine Kraut - Bread Dumplings - Caraway Sauce  
40

*Pierre Sparr Riesling, Alsace, France*

### **Old World Spice Crusted Venison Loin**

Yam Purée - Young Green Beans - Coco & Green Peppercorn Sauce  
45

*Pirramima Petit Verdot, South Australia, Australia*

### **Chicken Breast & Candied Fennel Balantine**

Soft Corn Polenta - Thyme-Madeira, Natural Jus  
35

*Cline Viognier, Mendocino, U.S.A. \* Organic*

### **Champagne Poached Sole Paupiettes**

Pumpkin and Truffle Ravioli - Tomato Infused Caramel Yuzo Foam  
37

*St. Francis Chardonnay, Sonoma, U.S.A*

### **Atlantic Salmon & Seared Scallops**

Fondant Potatoes - Squash Vegetables - Cray Fish & Chive Hollandaise  
37

*Main Divide Pinot Noir, Marlborough, New Zealand*

### **Chef's Vegetable Combinations (v)**

Potato Fennel Casserole - Gratinated Kohlrabi with Oyster Mushroom  
Olive Oil Poached Tomato in Artichoke Ragout  
27

*Cline Viognier, Mendocino, U.S.A. \* Organic*

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