

## Water Selection

Evian 1000 ml	8.	San Pelligrino 500 ml	8.
Quarzia Still 1000 ml	8.	Perrier 330 ml	4.
Montclair 500 ml	3.	Quarzia Slightly Sparkling	8.

## Soups and Salads

QUAIL CONSOMMÉ   
Cognac Gelée and Smoked Quail Leg

BUTTERNUT SQUASH VELOUR AND GRILLED "GAMBAS"  
Citrus Marinated Giant Prawn and Cilantro

SPICY YOUNG GREENS    
Black Olive Tart, Goat Cheese, Confit Tomatoes  
Lemon Black Pepper Emulsion

## Appetizers



ARCTIC CHAR FOUR WAYS   
Gravlax, Seared, Confit and House Smoked

BALSAMIC MARINATED SADDLE OF RABBIT  
Sunchoke Purée, Green Bean Tempura and Four Spice Sweet Drizzle

VENISON TATAKI   
Thinly Sliced Seared Deer, Radish and Daikon Slaw  
Taro Chips and Spicy Cashew Nut Sauce

TRUFFLE OIL POACHED GIANT BAY SCALLOP  
Served on a Bed of Morels and Sweetbread Ragout

ALBERTA DUCK TARTAR AND SEARED FOIE GRAS  
Hazelnut Scented Finely Chopped Duck Breast  
Crispy Foie Gras, Grand Marnier Figs and Orange Marmalade

VEGETABLE TERRINE WRAPPED IN NORI    
Caramelized Parsnip, Golden Beets, Red Peppers,  
Sautéed Oyster Mushrooms with Yellow Pepper Coulis




Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

"Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat"


 Locally Grown, Organic or Sustainable


All prices are exclusive of applicable tax and gratuities

## Entrées

GRILLED ALBERTA "SPRING CREEK RANCH" BEEF TENDERLOIN   
*Leek, Black Truffle and Yukon Gold Potato Fondue*  
*"Ciel de Charlevoix" Spring Roll and Sumac Ridge Merlot Jus*


TASTING OF MILK FED PORK FROM QUÉBEC  
*Chop with Blueberry Jus, Shredded with Raspberries, Belly Braised in Currant Jus*  
*and House Made White Sausage with Red Onion Fondue*

LOBSTER BOUILLABAISSE   
*Lobster Tail, Clams, Mussels, and Prawns*  
*Carrot and Miso Broth*

SEARED WEST COAST ROCKFISH   
*Crushed and Dressed New Potatoes, Baby Vegetables*  
*Lime Scented Beurre Blanc*

ALBERTA LAMB RACK SERVED TABLE SIDE   
*Wrapped with Chestnut, Sorrel and Aged Organic Cheddar*  
*Whiskey Braised Lamb Short Ribs and Ice Wine Jus*

GUINEA FOWL BREAST "EN CROUTE"  
*Wrapped in Puff Pastry*  
*Mushroom Ragout and Griotte Jus*

VEAL TENDERLOIN MEDALLIONS & BUTTER POACHED SCAMPI   
*Double Smoked Bacon and Alberta Wild Rice Risotto*  
*Olive Oil Emulsified Veal Jus*

SWEET POTATO TORTELLINI  
*Cauliflower Cardamom Purée, Hazelnut Butter*  
*Swiss Chard Pistou*

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TWO COURSES  
\$90.

THREE COURSES  
\$110.

FOUR COURSES  
\$130.

FIVE COURSES  
\$140.

*Laurent Pelletier - Maitre d'Hôtel    Julie Woodley - Assistant Manager*  
*Jean-François Fortin - Chef de Cuisine*

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