








FIRST COURSE

-  **HEIRLOOM TOMATO AND BOCCONCINI** 15
truffle balsamic vinaigrette . roof top garden herb oil
-  **CHILLED POACHED ASPARAGUS** 13
shaved manchego cheese . aged sherry reduction
-  **SALT SPRING ISLAND HONEY MUSSELS**  16
chardonnay . tomato . shallots and fresh herbs . garlic baguette
- CRAB CAKE**  15
chanterelle mushrooms. speck ham
- ROASTED BABY BEETS AND SHAVED FENNEL SALAD** 13
roaring 40's blue cheese fritter. roof top honey vinaigrette
- WATERFRONT FRESH SEAFOOD CHOWDER**  14
mussels . clams . fresh seafood . chorizo
- DUNGENESS CRAB BISQUE** 13
tarragon cream
- HERONS CAESAR SALAD** 13
focaccia crouton . shaved parmesan . spanish anchovy
-  **WATERFRONT GREENS** 13
roof top honey poached okanagan fruit . poplar grove tiger blue cheese terrine
- TEMPURA PRAWNS** 16
kabosu marinated ahi tuna
- OYSTERS ON THE HALF SHELL** each 3.5
jalapeno mignonette . fresh shaved horseradish . cocktail sauce

*the consumption of raw oysters poses an increased risk of food borne illness
a cooking step is needed to eliminate potential bacteria or viral contamination
please advise your server of any allergies
a \$3 surcharge will be applied to split items
applicable taxes and gratuities are not included*

'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.'

THE *Fairmont*
WATERFRONT

MAIN COURSE

-  **SEARED WILD SALMON**  29
wilted peppercress and arugula . tomato . roof top honey bacon
truffle vinaigrette
- PANCETTA WRAPPED LINGCOD**  26
apple glaze. braised savoy cabbage. toasted brioche
-  **YELLOW EYE SNAPPER EN PAILLOTE**  31
black truffle. vegetables. chardonnay
- JUMBO PRAWNS AND SEARED SCALLOPS**  34
applewood smoked bacon risotto. braised cavalo nero
- GRILLED PORK CHOP** 30
delicata squash. pumpkin seed bread pudding
- VENISON TENDERLOIN** 32
walnut crust. potato gnocchi. bearnaise
- LAMB SIRLOIN** 29
bean cassoulet. lamb merguez. pumpkin and turnip
- BEEF TENDERLOIN** 38
braised short rib. potato purée
- ROOF TOP HONEY ROASTED FREE RANGE CHICKEN BREAST** 28
duck confit. farro
-  **PAPPARDELLE PASTA** 24
wild foraged mushrooms . shaved asparagus . roasted garlic . shaved pecorino
- WILD MUSHROOM POT PIE** 26
frisée. sherry vinegar

