

# FAIRVIEW

## Alberta Grill and Chops

### Second Plates

*'AAA' Alberta Cuts  
Featuring AAA Alberta Beef and Bison from the  
Prairies and Foothills*

*Alberta 'AAA' Cuts are accompanied by  
potato-chick pea "fries" - fresh vegetables - melted cocktail tomatoes  
king oyster mushrooms - herb butter - demi-glace*

Grilled "Natural" Bison Rib Eye - eight ounce  
44


Grilled Alberta Beef Tenderloin - seven ounce  
42

Grilled. N.Y. Strip loin Steak - eight ounce  
37

Chili-Fennel Glazed Roasted Rack of Lamb  
organic fondant potato - broccolini  
45

Spice & Green Peppercorn Rubbed Venison Loin  
sweet potato pavé - kohlrabi - black cherry glaze  
44

Slow-Poached B.C. Salmon & Seared Scallops  
organic fondant potato - squash vegetables  
cray fish - chive hollandaise  
36

Seared Pacific Halibut   
baby bok choy - baby corn - oyster mushrooms  
"hot & sour" broth - miso rouille  
37

Smoked Canadian Pork Tenderloin  
apple-walnut stuffed belly - "wheat beer" jus  
Poplar Bluff potato - mustard mash  
savoy cabbage - sweet carrots  
37

Rosemary-Scented Free-Range Chicken Breast  
almond milk risotto fritters - braised tomato  
prosciutto- chicken jus  
34

Butternut Squash & Organic Agria Potato Tower (v)   
chanterelle mushrooms - heirloom tomato - melted chevre noir  
28

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



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#### Wild Mushroom Bisque

thyme crème fresh

11

#### Heirloom Apple & Salsify Soup

preserved lemon - Tahitian vanilla parsley oil

10

#### Grilled Wild Sea Tiger Prawns

almond picada ratatouille - artichokes - wild boar bacon

17

#### Seared Sea Scallops

szechwan pepper - garlic - ginger passion fruit squash purée

18

#### Rock Crab & Red Quinoa Tower

watercress - mustard - avocado vinaigrette

16

#### Hearts of Romaine

lemon-truffle "Caesar" dressing - crisp pancetta

12

#### Organic Baby Spinach & Herb Salad

sorrel, cucumber - spicy walnuts - strawberry - black pepper vinaigrette

12

#### White Asparagus & Watermelon Salad

Alberta sheep feta - arugula - Muscat wine vinaigrette

14

#### Québec Duck Foie Gras Pavé

cured local pig trotters - shitake mushrooms - candied Okanagan apricots - brioche

19

#### Green Pea Shoot & Cauliflower Risotto

pecorino cheese - fresh pea shoots

15