

# EPIC Dinner

**EPIC's Soup** Inspiration 11



**Organic Greens**, Charred Sweet Corn, Tear Drop Tomato, Mixed Seedlings,  
Champagne & Lemon Thyme Vinaigrette 13

**Romaine Hearts Salad**, Caesar Dressing, Crispy Parmaggiano Cheese 14

**Gulf Shrimp Cocktail**, Icy Cocktail Sauce, Meyer Lemon Cream 19



**Pelee Island Heirloom Tomatoes**, Buffalo Mozzarella, Prosciutto Ham, Aged Balsamic Vinegar,  
Avocado Oil 17

**Crispy Peekytoe Crab Cake, Mustard & Sesame Seed Crusted Ahi Tuna Loin**,  
Spicy Mango-Tarragon Dressing, Blood Orange Drizzle 20

**Seared Québec Foie Gras, Truffle Glazed Quail**, Aged Port Marinated Berries,  
King Mushrooms Fricassée 26

**Locally Smoked Fanning's Smoked Salmon**, Caramelized Onion & Caper Marmalade 15

## Mains



**Tandoori Sea Scallop & Tamarind Glazed Jumbo Prawn**, Spicy Sweet Corn and Quinoa Salsa,  
Crispy Plantain, Curried Tomato Sauce 33

**Saffron & Vanilla Poached Halibut Filet**, Yam - Coconut Purée, Wilted Spinach,  
Citrus Emulsion 34

**Artic Char**, Buttered Seasonal White Asparagus, Wilted Romaine Lettuce, Citrus-Dill Hollandaise 34

**New Brunswick Salmon Steak in Brown Butter**, Broccolini & Toasted Almonds, Caper,  
Sautéed Fingerling Potato 34

**Seared Lake Huron White Fish**, Northern Woods Ontario Oyster Mushroom,  
Sautéed Fingerling Potato with Fresh Herbs from our Roof Top Garden, Red Wine Foam 34

**Tasting of Wellington County Lamb** (Chop, Loin and Shank), Sun Choke & Morel Mushroom Strudel,  
Golden Beets, Carrot & Cumin Coulis, Roasted Fig Jus 48

**Roasted Alberta Beef Tenderloin**, Truffle Spun Yukon Gold Potato,  
Fava Bean & Cippolini Onion Fricassée, Red Wine Reduction, Vanilla Foam 41

**Dried Cherry & Tarragon Stuffed, Chanteclair Rouge, Organic Chicken Breast**, Tagliatelle Pasta,  
Garlic Broccolini, Foie Gras - Parmesan Sauce 36

Chef Dupoire's **Vegetarian Inspiration** 27

**Angus 10oz NY Striploin**, Roasted Portobello Mushroom, Truffle Polenta, Horseradish Jus 42

**16oz Rib Eye Steak**, Roasted Portobello Mushroom, Truffle Polenta, Horseradish Jus 45



**Grilled Ahi Tuna**, Meyer Lemon & Herb Scented Asparagus, Citrus-Soy Glaze 37

## Sides

**Epic's Poutine**: Fingerling Potato, Aged Britannia Cheddar Cheese, Gravy 8

**Selection of Young Vegetables** 8

**Truffle Spun Yukon Gold Potato** 8

**Sweet Potato Fries** 8

**Buttered Asparagus**, Fresh Chopped Herbs 8

**Seared Quebec Foie Gras** 12

**Grilled Jumbo Prawns** 12



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.