


## Appetizers

<b>East Coast Scallops</b>		\$16	
Morel, Asparagus & Valbella Country Bacon Ragoût, Roasted Red Pepper Coulis & Herb Oil			
<b>Pheasant Bouchée</b> 		\$15	
Locally Farmed Corn Fed Pheasant Emincée, Cream, Veal Glaze, Garlic, Shallots, Puff Pastry Dome, Lingonberry Preserve & Crème Fraîche			
<b>Smoked Atlantic Salmon Roulade</b>		\$15	
Mini Rösti Potatoes, Boursin Cheese, Crème Fraîche, Cucumber & Dill Salad, Crispy Pancetta & Crumbled Egg			
<b>Alsacian Escargot Gratin</b>		\$14	
Garlic & Herb Butter, White Wine, Valbella Double Smoked Bacon, Brioche Crust, Truffle Wild Mushroom Ragoût, Crispy Crouton			
<b>Mountain Smoked Meat Platter</b> 	For One	\$15	
Chef's Selection of Air Cured Meats & Cheeses		For Two	\$30
<i>Rocky Mountain Air Cured Meats are locally produced by Valbella Specialty Meats.</i>			

## Soups

<b>Goulash Soup</b>		\$9
Beef Cubes, Potatoes, Hungarian Paprika, Roasted Red Peppers & Crème Fraîche		
<b>Baked Onion Soup</b> 		\$9
Caramelized Onions, Rich Beef Broth, Melted Gruyere and Emmenthal Cheeses, Brioche Croutons		

## Salads

<b>Organic Mache &amp; Watercress Salad</b> 		\$11
Organic Mache & Watercress Greens, Chopped Egg, Brunoise Red Onion, Peppers & Cherry Tomatoes, Braised Granny Smith Apple & Creamy Apple Cider Dressing		
<b>Organic Beet Salad</b>		\$10
Organic Seasonal Greens, Roasted Gold & Purple Beets, Fairwind Goat Cheese, Candied Walnuts, Port Marinated Sundried Cranberries & Lingonberry Vinaigrette		

*All prices are exclusive of applicable taxes and gratuities.  
The Fairmont Banff Springs reserves the right to include a 18% gratuity for groups of eight or more.*

## Entrées

<b>Duo of Diamond Willow Organic Beef</b>  Grilled Organic Beef Tenderloin, Braised Beef Short Rib, Gratin Potato, Braised Red Cabbage, Asparagus & Morel Sauce	\$38
<b>Brome Lake Duck Breast</b>  Pan Seared Breast of Duck with Four Spice, Savory Stone Fruit Brioche Bread & Butter Pudding, Duck Confit, Caramelized Pear, Roasted Sweet Potato & Merlot Jus	\$36
<b>Venison Baden-Baden</b> Naturally Raised Alberta Venison Medallions, Candied Pecan & Apricot Crust, Wild Mushroom Hunter Sauce, Lingonberry Preserve, Braised Red Cabbage, Speck & Onion Spätzle	\$36
<b>Porcini Mushroom Ravioli</b> Organic Cherry Tomatoes & Baby Spinach, Chopped Herbs, Fried Leeks & Forest Mushroom Cream Sauce	\$29
<b>BC Rainbow Trout Filets</b> Two Pan Fried Rainbow Trout Fillets, Fennel & Watercress Purée, Asparagus, Wild Mushroom & Potato Ragoût, Roasted Hotchkiss Farm Red Pepper Sauce, Lemon Beurre Blanc	\$32
<b>Roasted Chicken Breast</b> Wild Mushroom Stuffed Breast of Roasted Chicken, Rohespeck Bacon, Spätzle, Braised Cippolini Onion, Asparagus, Morel Sauce & Crispy Shallots	\$34
<b>Northern Alberta Arctic Char</b>  Chinook Honey & Mustard Glaze, Braised Red Cabbage, Locally Grown Butternut Squash, Asparagus & Spiced Organic Purple Beet Broth	\$32

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## Signature Fondues

*Fondue prices below are based on two persons*

<b>Beef Fondue</b> 	\$70
Double Beef Consommé, Thinly Sliced Alberta Beef, Dipping Sauces, Béarnaise Sauce, Seasonal Vegetables & New Potatoes	
<i>Add 4 Prawns</i>	\$10
<i>Add 4 Scallops</i>	\$12
<b>Truffle Fondue</b>	\$56
Blend of Gruyère & Emmental, Shaved Black Truffles, Truffle Oil, White Wine, Kirsch, Seasonal Vegetables, New Potatoes & Crusty Bread	
<i>Add Valbella Locally Smoked Meat Platter</i>	\$12
<b>Swiss Cheese Fondue</b>	\$54
Blend of Gruyère & Emmental, White Wine & Kirsch, Seasonal Vegetables, New Potatoes & Crusty Bread	
<i>Add Valbella Locally Smoked Meat Platter</i>	\$12

## Waldhaus Specialties

<b>Braised Lamb Shank</b>	\$35
Merlot Braised Lamb Shank, Roasted Garlic and Cippolini Onion Potato Purée, Locally Farmed Root Vegetables, Slow Roasted Cherry Tomato & Thyme Reduction	
<b>Wiener Schnitzel</b>	\$32
Breaded & Pan Fried Veal Escalope, Braised Red Cabbage, Asparagus, Veal Glaze, Garnish of Lemon, Anchovy & Capers. Served with Shoestring Potatoes Or Warm Potato Salad	
<b>Pork Chop</b>	\$32
Grilled Sunhaven Farms Pork Chop, Braised Red Cabbage, Caramelized Apple Preserve, Roasted Cippolini Onion and Potato Purée, Valbella Bacon and Forest Mushroom Sauce	

 *Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat.  
The Fairmont Banff Springs creates dishes utilizing fresh and nutritionally balanced ingredients which contribute to  
optimal health and wellness.* 