

## **Soups and Salads**

### **Seafood and Salmon Chowder**

 **Tremblant's own French Onion Soup topped with Oka Cheese**


### **Soup of the Day**

**Chef's Salad, Smoked Ham, Roasted Turkey, Swiss Cheese, Tomatoes, Hard-Boiled Egg and Miniature Corn on a Bed of Lettuce**

**Ceasar Salad with Fresh Parmesan and Sun Dried Tomatoes**

 **Caesar salad served with Organic Cajun Chicken from Runaway Creek Farm**

**Caesar Salad served with a grilled Salmon Filet**

 ***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. Fairmont is committed to your health and well being by preparing all cuisine with trans-fat free alternatives.***

## **Main Courses**

**Romana Sandwich topped with Swiss Cheese on Focaccia Bread, sautéed Mushrooms, grilled Vegetables, Pesto and Roast Beef, served with French Fries or Salad**

**Giant Burger with Swiss Cheese, sautéed Mushrooms and Red Onions, served with French Fries or Salad**

**Sandwich of the day, served with French Fries or Salad**



**Grilled Beef Steak and sautéed Mushrooms on a Garlic Baguette served with French Fries or Salad**

**Organic Chicken from Runaway Creek Farm and Shrimp Strir-fry**

**Mountain Club served with French Fries or Salad**

## **Desserts**

**Fresh Fruit Salad, with a Yogurt Vinaigrette and fresh Mint**

**Cheese Cake with Blueberry Coulis**



**Apple Pie, served warm with Vanilla Ice Cream and Pecans**

**Brownies with Wildberry Coulis**

# **Fairmont Lifestyle Cuisine**

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

## **Appetizer**

**Smoked Salmon and Asparagus Roll, Plain Yogurt,  
Lemon and Dill Dressing**

## **Soup and Salad**

**Beef Consommé perfumed with Chicoutai Liquor,  
Mini Vegetables**

**Mesclun of young Sprouts and Edible Flowers,  
Olive Oil and a Balsamic Dressing**

## **Main courses**

**Linguini and market Vegetables sautéed with Pesto**

**Steamed Salmon Filet, sautéed Green Vegetables,  
served with a Balsamic Reduction**