

APPETIZERS

Smoked Salmon, Dungeness Crab Roll Washington Spiced Fall Apples*	15
Seared Foie Gras Almond Financiere, Dark Chocolate	16
Northwest Seafood Sampler Oysters, King and Dungeness Crab, Lobster, Local Spot Prawns, Béarnaise Sauce*	34

SOUPS & SALADS

Dungeness Crab Bisque Tarragon Infused, Cognac, Mini Crab Cakes	15
Game Bird Consommé en Croute Freshly Shaved Truffles	16
Delicata Squash Soup Foie Gras Toasted Pumpkin Seeds, Balsamic Bubbles	11
Mesclun Green Salad White Balsamic Vinaigrette, Goat Cheese, Crisp Vegetable	9
Saffron Seckle Pear Wilapa Blue Cheese, Frisse Greens	13
Arugula Salad Shaved Jumbo Prawns, Warm Camembert and Bacon Beignets, Citrus Dressing	14
Olympic Caesar Salad Aged Pecorino, Black Pepper Crouton	12

ENTRÉES

Seared Scallops Crisp Potatoes, Melted Young Leeks, Cassonnade Bacon Butter Sauce*	39
Cured Arctic Char Shaved Fall Root Vegetables, Fresh Truffle	39
Butter Poached 2lb Lobster Tarragon, Shallot Bread Pudding, Cabbage and Sweet onion Leaves	48
Pheasant Saltimbocca White Bean, Pheasant Leg Stew	32
Roasted Muscovy Duck Breast Creamy Sunchoke Purée, Thyme Roasted Bing Cherries, Foie Gras*	34
Bacon Wrapped Veal Tenderloin Creamed Morels, Brown Butter Whipped Potatoes*	46
21 Day Dry Aged Rib-Eye Young Carrots, Mille Feuille of Potato and Walnuts, Stilton Blue Cheese*	48
Filet of Angus Beef Shallot and Oxtail Braisaige, Young Organic Carrots*	46
Slow Roasted Rack of Lamb Dupuy Lentils and Lamb Shank Cassoulet, Vegetable Ratatouille*	46

FAIRMONT LIFESTYLE CUISINE

Fairmont Lifestyle Cuisine was inspired by our Willow Stream Spas.
Created using fresh and naturally balanced ingredients,
Fairmont Lifestyle Cuisine contributes to optimal health and wellness.

Organic Greens and Sprouts Artichokes, Asparagus, Cured Cherry Tomatoes	11
Wild Mushroom Ravioli Celeriac Purée, Field Asparagus, Preserved Lemon Butter	30
Wild Smoked King Salmon Chanterelle, Chive Gnocchi, Lemon Cello Clouds*	39

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Other promotions do not apply to Tasting and other special menus.
As a courtesy to your fellow guests, please silence your cellular phone.
A service charge of 18% will be added to groups of eight or larger.

FALL MENU

THREE COURSE

Delicata Squash Soup, Foie Gras Toasted Pumpkin Seeds, Balsamic Bubbles
Waterbrook Sauvignon Blanc, Columbia Valley, Washington

Wild Smoked King Salmon, Prawn and Meyer Lemon Ravioli, Parsnip Puree, Butternut Squash*
2006 Chateau Ste. Michelle "Indian Wells" Chardonnay, Columbia Valley, Washington

or

Slow Roasted Honey Glazed Duck Breast, Celeriac, Truffle, Crispy Yukon Potato*
2006 Milbrandt Cabernet Sauvignon, Columbia Valley, Washington

The Georgian Black and White Soufflé

\$69 per person with wine, \$49 per person without wine



SEVEN COURSE

Ahi Tuna and Roasted Melon, Citrus Oil*
Louis Roederer Brut NV, Champagne, France

Seared Foie Gras Confit, Almond Financiere, Dark Chocolate
2006 Muscat Beaume de Venise, Rhone, France

Saffron Seckle Pear, Wilapa Blue Cheese, Frisse Greens
2006 Sancerre "Monts Damn's", Domaine Henri Bourgeois, France

Dungeness Crab Bisque, Tarragon Infused, Cognac, Mini Crab Cakes
2006 Poet's Leap Winery Riesling, by Armin Diehl, Columbia Valley, Washington

Intermezzo

Choice Of:

Cured Arctic Char, Shaved Fall Root Vegetables, Fresh Truffle*
or

Bacon Wrapped Veal Tenderloin, Creamed Morels, Brown Butter Whipped Potatoes*
2004 Nicholas Cole Cellars "Camille" Red Wine, Columbia Valley, WA

Espresso Lavender Cheese, Shot of Espresso Velvet
Maury, Mas Blanes, Vin Doux Naturel, Roussillon, France

Fleur de Sel Chocolate Caramel Cake, Vanilla Ice Cream
2000 Chateau Haut Bernasse, Monbazillac, France

\$145 per person with wine, \$90 per person without wine

COMPLIMENTING SIDES

Compliment Your Entrée With A Side, Hand Selected By Chef To Enhance Your Meal

Chef's Sauteed Seasonal Vegetables	7	Yukon Gold Mash Potatoes	7
Truffle Creamed Spinach	7	Garlic Butter Poached Massive Prawns	15
Sauteed Locally Foraged Morels	10		

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